

THE BEE

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NEGROES REVOLT

DENOUNCE CANDIDATE AT A MASS MEETING.

"IN LEAGUE WITH SATAN." Republican Party Is Condemned for "Jim Crow" Support.

Orators in Tirade Against G. O. P. Treatment of Black Race Applauded Vociferously — Rev. Corrothers Denounces the Nominee and the Party in Power as Being in League to Keep the Race Down.

From the Herald.

William Howard Taft, who wants to be President of the United States, was branded as not being a Christian last night.

The brand was placed upon the Republican candidate by orators at a Bryan ratification meeting conducted under the auspices of the National Negro American Independence Political League. Applause greeted the speakers as they launched forth in their tirades against the nominee.

And when the Republican party was assailed for its alleged indorsement of the "Jim Crow" laws of the Southern States, the applause was repeated. In fact, it was a memorable night in the annals of Negrodom in the National Capital.

The Brownsville Affair.

Mr. Taft was also held up for condemnation for the reputed part he played in the discharge of the Negro troops at Brownsville, Tex. And again dust was raised by the stamping of feet as a part of the vociferous applause.

While the meeting was primarily a ratification of the nomination of W. J. Bryan for President, the greater part of the addresses were devoted to attacks on Mr. Taft and the Republican party, and charging the Negroes of the country with voting with their eyes shut.

In the opening address by Rev. S. L. Corrothers, Mr. Taft was declared to be in league with Satan.

Dr. Corrothers said Mr. Taft neither believed in Jesus Christ nor the salvation of infants, and that he was worse than the heathen.

Rev. J. Milton Waldron, president of the League, said the Republicans had practiced duplicity upon the Negroes of voting age long enough, and that it was time for them to open their eyes and see for themselves. He told of incidents in Florida, and how the Negro votes there.

In opening the meeting Dr. Corrothers said:

Voting Strength of League.

"This League represents a voting strength of more than 800,000, 90 percent of which is opposed to Mr. Taft being elected President of the United States.

"We who are assembled here number more than 1,000, and the meeting is for the purpose of publicly ratifying the nomination of William J. Bryan as the choice of the independent Negroes of this country for President."

At this point Dr. Corrothers was interrupted with shouts of "Amen!" and words of approval from nearly the entire audience. After several minutes of applause, the Negro pastor was able to continue his address.

"In entering upon this reform, which indicates a departure from the habits of the past, it might be well for us to remind you that for forty years there has been a growing dissatisfaction among the thoughtful Negroes of this country at the treatment received from the hands of the Republican party," said Corrothers.

"Mr. Taft, the choice of the Republicans to carry the standard of that party this coming election, has declared time and again he was practically a 'Lily White Republican,' and you know what that means. He has put himself on record as in favor of 'Jim Crowism,' and the 'disfranchisement of the Negro.'

"The Republican party, which you and I have been blindly following for the last forty years, is now headed by a dictator, a man who dictates to the Senate and the House of Representatives and the country at large. This is contrary to the Constitution, and I, for one, am going to vote to down this tool, William H. Taft, in the furtherance of such dictation.

"The action of President Roosevelt in connection with the Negro

soldiers, and Mr. Taft's unqualified endorsement of the same, together with the endorsement of the 'Lily White' movement of the South, makes it absolutely impossible for any Negro to support either of them without stultifying his manhood. It will be argued that no Negro can support the Democrats without sacrificing his honor; but I want to remind you that the Democrat is under no obligation to the Negro nor the Negro under any to him. For forty years we have been taught that the Democrats were our enemies, and the Democrats know that the Negro has been used for forty years to keep them out of power.

Allege Disfranchisement.

In twelve States of this Union we are disfranchised, 'Jim Crowed,' and deprived of our rights as American citizens, and all because we have allowed Republican officeholders to array themselves against our white neighbors in the South, where nine-tenths of our people have had to live and procure employment. A greater injustice could not have been perpetrated upon any people, but after forty years of suffering, I thank God the Negroes are getting their eyes open, and are coming to see that if a man succeeds in this life there must be peace on the inside. The only wise thing left for the Negro to do is to make peace with his neighbor in the community in which he lives.

"The Southern white man is the Negro's best friend, so says King Roosevelt, so says the man he has appointed to be President of these United States, and so says Brother 'Moses' Washington. In this I am willing to trust their judgment. Therefore, I urge every Negro to vote for Mr. Bryan, thus demonstrating we have learned to recognize our friends as well as the men named. I believe that a division of the Negro vote will gain for us the respect of the best men of both the North and the South. The Republican leaders cannot have any respect for the Negro as long as they can use him at will. Neither can the Democrat as long as he knows the Negro can be bought and sold. Political independence is more important to the Negro at this time than industrial independence.

"I am of the opinion there are millions of good white people in this country, and if the Negro will cease to be a slave to any one political party, and will exercise his freedom as a man and an American citizen in the right direction, the God of our fathers will win friends for him on all sides.

"If the 900,000 Negro voters in the North, East and West will go to the polls on November 2 and vote for William J. Bryan for President, thus assuring his election, they will administer a deathblow to Southern disfranchisement and 'Jim Crowism.'

"They will not only produce a change of sentiment with regard to the rights of the Negro of the South, but will teach the Republican administration a lesson, and for the next thousand years all political parties will be made to recognize that Negroes are men, that we are not asking favors because we are black, but we are asking justice because we are men."

Purity in Politics.

Dr. Corrothers closed his address by saying the Republican party needed some purity in its politics.

Rev. J. Milton Waldron, president of the League, was interrupted several times in the early part of his address by Negro Republicans, who persisted in asking him questions, and which he said he would answer at the close of his remarks.

Dr. Waldron began his address by saying the Republican party of today is not the Republican party of Lincoln's time, and that the party today had no claim on the Negro, and the Negro did not owe the Republican party anything.

He read what he called the Negroes' indictment of William Howard Taft, Theodore Roosevelt, and the Republican party. The reading of the indictment brought forth round after round of applause, and several times it was minutes before the reading could be resumed.

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THE NATIONAL NEGRO BUSINESS LEAGUE.

The National Negro Business League is to meet in Baltimore, Md., Wednesday, Thursday and Friday, August 19, 20 and 21, 1908. The morning sessions of the League are to be held in Sharp Street Memorial M. E. Church, and the evening sessions in Richmond Market Armory. The Baltimore Local Negro Business League is earnestly at work preparing for the reception and entertainment of the delegates. The citizens of Baltimore, the newspapers and official representatives of the city are so-operating to make the coming meeting a success. Aside from the interesting and instructive

Maryland.

The manager of the Baltimore Bargain House, the largest jobbing house in the South, has offered to furnish guides to show visiting business men through the establishment and explain its various departments and manner of conducting the business, on Thursday afternoon, August 20th.

On Monday, August 24th, succeeding the meeting of the Negro Business League, the Frederick Douglass Memorial Home Association of Washington, District of Columbia, is planning to entertain the delegates with an "Outing" down the Potomac River at the new Washington Park. An elaborate program has been ar-



REV. O. M. WALLER.
Who Has a Peculiar Doctrine of Democratic Self-Defense.

"talks" of those on the program, the following features may be noted:

Druid Hill avenue, occupied almost by Negroes who have bought and are buying their own homes, and the location of many successful business establishments conducted by Negroes, will be illuminated several blocks during Convention Week with electric streamers and a Court of Honor, by the city of Baltimore, in honor of the National Negro Business League.

The city has also granted the use of the large steamer Latrobe for an excursion to Brown's Grove (an excursion grove conducted entirely by Negroes on Negro capital) on the afternoon of August 21.

The reception in honor of the members of the National Negro Business League by the Local Negro Business League of Baltimore, assisted by the fraternal organizations of Baltimore, will be held in the Richmond Market Armory (through the courtesy of Commander Wagner of the Maryland Naval Reserves and Mayor J. Barry Mahool), corner Fifth avenue and Howard street, Friday evening, August 21, beginning at 9 o'clock.

Numerous special social functions will also be given in honor of the National Negro Business League delegates by individual citizens of Baltimore during Convention Week. Local Negro Business Leagues are urged to begin electing their delegates at once. The names of all delegates thus selected should be forwarded to the corresponding secretary, Mr. Emmett J. Scott, Tuskegee Institute, Alabama.

Mr. C. F. Adams, 934 S street northwest, Washington, D. C., will be pleased to co-operate in any way possible with city or State delegations in making transportation arrangements.

Delegates intending to be present are urged to send immediate notice to Dr. L. H. Henderson, chairman of Committee on Accommodation, No. 1418 Druid Hill avenue, Baltimore.

rangd; the receipts from the "Outing" through the generosity of Mr. L. E. Jefferson, who owns the two finely appointed steamers that will carry the delegates and others to the Park, which he also owns, will go toward the Douglass Memorial Home Fund.

"FREDERICK DOUGLASS DAY."
TO BE CELEBRATED AT WASHINGTON PARK, MONDAY, AUGUST 24TH

Dr. Booker T. Washington Orator of the Gala Occasion—At His Best on Such a Day and on Such a Theme.

Speakers of National Note Will Then Voice the Acclaim of a Grateful People — \$1,500 for the Douglass Memorial Homestead Fund—Preparing for 10,000 Delegates, Visiting Friends and Local Citizens. Our Gates Ajar for All.

Through the courtesy of Mr. Emmett J. Scott, the corresponding secretary of the National Business League, we have received an advance copy of the official program to be carried out at the Baltimore Convention on August 19, 20 and 21. The offering is one of exceptional merit, every conceivable branch of industry and business in which the race is engaged is represented by men and women who have achieved pronounced success in their lines, and the program is thus bound to be both instructive and entertaining. Upward of fifty delegates have been elected to represent the Washington Business League, and fully five hundred interested persons will go to be inspired by the stories of struggle and triumph which the speakers will relate. Ample accommodations have been provided for all, and the local committees, headed by Messrs. Harry T. Pratt, Josiah Diggs, William H. Dodd, A. T. Waller, James F. Fessenden, J. Henry Hammond, and Drs. J. H. N. Waring and L. H. Fenderson, have done their work with a painstaking care that calls for the highest encomiums.

Douglass Day Here on the 24th

On Saturday the delegates will come over to Washington to see the thousand-and-one beauties of the National Capital. The local League's handsome headquarters at 1742 Fourteenth street northwest — easy of access from all parts of the city — will be open from early in the morning until late at night, and every courtesy will be shown visitors who call to pay their respects, write a letter or rest from their journeys about town. Automobiles, carriages, etc., will be within call and the day can be spent most enjoyably.

Everybody will remain over until Monday, the 24th. This will be "Douglass Day." Every lover of his race will join in this grand "outing" and pay a tribute to the memory of the "Great Commoner." The exercises will take place at Washington Park, the most beautiful pleasure resort owned by Negroes on the Potomac, and almost within the shadow of Cedar Hill, where the "Sage of Anacostia" spent his last days, and which will eventually become the "Mecca" for the colored people of this Republic, just as Mount Vernon is the rallying point for patriots of another race, who revere the "Father of Our Country."

President Lewis Jefferson, of the Independent Steamboat and Barge Company, with characteristic generosity, has placed at the disposal of the Douglass Memorial Committee his two palatial steamers, the Jane Moseley and the River Queen, and trips will be made hourly between Washington and the Park after 10 a.m. The entire proceeds of the day will be devoted to the fund that is being raised to pay off the mortgage of something over three thousand dollars on the Cedar Hill homestead. With anything like hearty co-operation on the 24th, not less than fifteen hundred dollars will be realized for this laudable purpose, reducing the obligation one-half.

The Nation Will Lift Up Its Voice.

In the magnificent program, which will begin at 6 p.m., the nation for which Douglass lived, fought and died will lift up its voice in acclaim of his glorious deeds. Dr. Booker T. Washington, who has given much of his time and world-wide influence to the work of lifting this encumbrance from the old homestead, will deliver the principal address of the occasion. On such a day and with such a theme it cannot be doubted that the eloquent "Wizard of Tuskegee" will be at his best.

Other speakers of national prominence who will assist are: Prof. Roscoe Conkling Bruce, Assistant Superintendent of Public Schools, representing the schools of the District; Miss Eva A. Chase, the kindergarten; Rev. M. W. D. Norman, the Baptist churches; Rev. J. H. Welch, the A. M. E. Church; Rev. F. J. Grimke, the Presbyterian church; Rev. Sterling N. Brown, the Congregational church; Rev. T. J. Brown, the Episcopal church; Hon. Ralph W. Tyler, the Federal Government; Hon. John C. Dancy, the A. M. E. Zion Church; Attorney Thomas L. Jones, the District bar; Editor W. Calvin Chase, the press; Undertaker J. H. Dahney, the business interests of the Negro; Chief W. R. Griffin, the True Reformers; and Dr. A. M. Curtis, the medical profession. Judge Robert H. Terrell, of the Municipal Court of the District of Columbia, will officiate as master of ceremonies — making in all a galaxy of noted orators, race builders, scholars and statesmen such as are rarely brought together upon a single platform anywhere under the sun.

The Bee extends a cordial welcome to the delegates to the National Negro Business League, to the visiting friends from every section of the land, and to the hundred thousand citizens of the District of Columbia who took part in this grand celebration of the Negro's famous leader — the race's greatest contribution to the history of America.

HE WON.

The Bloom of Youth Lodge, G. U. O. of Odd Fellows, recognizing the value and services of Mr. Joseph Manning, elected him a delegate to the B. M. C. that is to meet in Atlantic City in October. Mr. Manning is a worthy citizen.

PARAGRAPHIC NEWS

By Miss Beatrice L. Chase.

It is said that work on a new electric railroad from Richmond, Va., to this city will commence at once.

Over 75,000 attended the 25th convention of the Supreme Lodge and biennial encampment of the Uniform Ranks of the Knights of Pythias which convened at Boston, Mass. this week.

Although the dog-catchers have been doing their duty, many people in this city received bites from dogs this week.

It is stated that praises of the "model city" crusade of the District officials were voiced by the pastors of this city from the pulpit last Sunday.

While walking in his sleep last Monday night a man in Philadelphia fell to the sidewalk from the third-story window of his home. While he was badly bruised, not a bone in his body was broken.

F. E. Bliss, who was thrashed and tarred last week by a trio in this city, declared that the report of his departure was absurd.

The first great granite monolith for the east front of the Treasury was hoisted into place last Tuesday afternoon in the presence of a great crowd.

Dr. Woodward, the Health Officer, is still inspecting the slaughter houses in the District. He finds that they are small and widely separated, making inspection difficult.

United States Senator William Allison died last Tuesday afternoon of heart failure at his home in Dubuque, Iowa.

The People's Bank of Union, S.C., closed its doors last Tuesday.

Miss Anna Howard, who has been dean of the department of women in the University of Washington, left Seattle this week to become manager of a Kentucky mule farm.

Corporation Counsel Thomas has recommended to the District Commissioners that the police regulations relative to the placing of signs in front of business structures be amended.

Of the 362 candidates who passed the June medical examination in the State of Pennsylvania were Dr. Chester A. A. Gordon and Thomas H. Hilton, both well known in Washington's social circle.

The chairman of the Philadelphia Committee on marking historic places is reported as having said the "Betsy Ross patriotism is a fake."

The Sultan of Turkey was stabbed last Monday by a subordinate, but the blow was lessened by coming in contact with the coat of mail worn by the Sultan.

Senator Allison, who died last Sunday, was the leader of the United States Senate for many years.

The case of Dr. Cecil French, the veterinarian and dog fancier, was heard in the Police Court recently.

Commissioner Dennett, of the General Land Office, has returned to this city from the West, where he has been inspecting some of the leading offices.

Two Sicilians were arrested last week in Connecticut by Secret Service men on the charge of counterfeiting quarter dollars at Branchville.

Wilbur Wright, of Dayton, Ohio, made a flight in his aeroplane thru the air at a mile a minute at Lemans, France, last Saturday afternoon.

The funeral services of Mrs. Mary Jane Watkins, a respected citizen of this city, were held last Sunday afternoon at the Nineteenth Street Baptist Church.

John A. Heckerson, colored, who calls himself the high priest of a band of his race, in the vicinity of Newark, N. J., was arrested in that city last Saturday with a white man who is a follower of the sect.

The estate of the late Senator William B. Allison is estimated at \$100,000.

The National Negro American Political League held a meeting last Monday night in the True Reformers' Hall, denouncing the Republican nominee.

Th White House is being thoroughly overhauled.

Continued on Page 4.

TABLE DELICACIES

DISHES THAT ARE WORTH ADDING TO THE DAILY MENU.

Gooseberry Pudding a Splendid Dessert—Brown Chicken Fricassee—Flounders in a New Way.

Green Gooseberry Pudding.—Boil a pint of green gooseberries till soft, and sweeten to taste. When quite cold mix in thoroughly four well-beaten eggs and one ounce of butter. Butter a mold and sprinkle it thickly with equal parts of sugar and fine bread crumbs, then pour in the gooseberry puree, being careful not to disturb the setting; cover the top nearly half an inch thick with crumbs and sugar, and bake for an hour. When taken from the oven cover with a cloth, and only turn out when wanted. Serve with clotted or whipped cream.

Mushrooms Stewed with Cream.—This is a favorite recipe. Prepare a pound of mushrooms by paring off the ends. Clean and wash well and if very large cut in halves. Drain and place in a saucepan with three ounces of butter. Season with salt and pepper and cook five minutes. Add two tablespoonfuls of the white sauce made from a tablespoonful butter and one of flour, blended, then cooked with three-fourths cup milk to a smooth cream. Add also a half cupful of sweet cream to the mushrooms, cook three minutes longer and serve in a hot dish with eight heart-shaped bread croutons for garnish.

Sauce for Mushrooms.—Put three tablespoonfuls olive oil in a saucepan with one teaspoonful each of minced parsley and anchovies and a clove of crushed garlic. Heat five minutes, add to mushrooms that have been stewed in oil and serve.

Sauce for Stewed Mushrooms.—Peel and remove the stalks from some large mushrooms, wash and cut in halves. Put two tablespoonfuls butter in a saucepan with two tablespoonfuls flour. When blended add a cup and a half hot milk and stir until smooth and thickened. Add the mushrooms, season with salt, pepper and a little powdered mace, and simmer gently until the mushrooms are tender. When cooked, turn on a hot dish, garnish with fried croutons or bread and serve.

Brown Chicken Fricassee.—For a brown chicken fricassee, Creole style, cut up the chicken in the usual way and fry in equal quantities lard and butter until nearly tender and brown. Dredge a little flour into the gravy and brown. Add a pint of boiling water, a small onion minced, a quart of potatoes and a small bunch of parsley. Simmer gently an hour or until very tender, and serve with rice. If preferred the rice may be added and cooked with the stew.

Flounders in a New Way.—Flounders are good fried in the ordinary way in crumbs or in flour, and especially nice if melted butter seasoned with lemon juice and chopped parsley is passed with them; but here is quite a new way of cooking them: Wash the flounder and wipe it dry; lay it in a roasting-pan on top of two tablespoonfuls of minced onion, and sprinkle it with salt and pepper and a tablespoonful of chopped parsley; put it into a very hot oven and bake with half a cup of boiling water mixed with a tablespoonful of melted butter; when brown put the fish on a hot platter and put a teaspoonful of flour and a small half-cup of hot water into the pan, and stir and scrape over the fire till there is a nice brown gravy, adding a little kitchen bouquet to darken and season it; strain and pour this over the fish, and serve at once. —Harper's Bazar.

Left-Over Eggs.—Eggs that have been hard boiled and sent to the table and untouched can be sliced and dressed with mayonnaise. Fried eggs can be run through a food chopper, mixed with potatoes and cooked in potato balls. Poached eggs should be reheated and cooked done and run through a ricer to add to salads. Boiled or fried eggs if run through a ricer and mixed with finely chopped meat make good croquettes. If the yolk of an egg is used and the white is left, beat it and stir into apple sauce. A broken egg can be covered with water, placed in the refrigerator and will keep for several days.

Cherry Pudding.—Put into a saucepan two tablespoonfuls of butter with two tablespoonfuls of flour; blend well together over a gentle fire; add one pint of milk very gradually and stir until boiling; pour over a quarter pound of bread crumbs; add grated rind of one lemon, four tablespoonfuls of sugar, one teaspoonful of vanilla extract, quarter pound of cherries cut in halves and three well-beaten eggs. Pour into a mold well greased and decorated with cherries at the bottom. Cover with buttered paper and steam two hours.

Changing the Bed Linen.—Arrange to change the bed linen on the day you sweep your bedroom. The soiled sheets may thus be drawn over the newly made beds to keep the dust from the spread and pillows. It will take but a few moments to remove these sheets and shake out of doors before consigning them to the clothes hamper.

Nut Candy.—Boil one quart of sirup, three cups granulated sugar, butter half size of egg, two tablespoonfuls of vinegar until it is hard when dropped in water, add half teaspoon soda the last thing; spread nut meats in thin. Pour candy in thin sheets over the nuts.

LEADING GERMAN SUFFRAGIST.

Dr. Anita Augspurg Has Served Many Prison Terms for Her Cause.

Berlin.—Frau Dr. Anita Augspurg, leader of the German claimants of votes for women in Germany, has served 70 terms in prison for her insistence in behalf of her cause, and probably holds the record.

"The Anita," as her followers call her, recently attracted attention again by her repudiation of the social democrats in the name of the woman suffrage movement. The socialists have long been looked upon as the especial



DR. ANITA AUGSPURG

friends of the advocates of "votes for women."

The movements of no other woman in Germany outside of the members of the royal family are followed more closely by the public than those of Dr. Augspurg. She is a familiar figure in almost every part of the German empire, her mass of short, curly hair, and close-fitting reform garb making her an easy mark for the curious.

It is Dr. Augspurg's tongue which has landed her so often behind prison bars. She is a fearless speaker, and in a country like Germany her opinions on the equality of the sexes are regarded as little short of revolutionary.

Her latest sojourn in prison was the consequence of a few remarks on the Hamburg police, after witnessing an attempt to quell a street riot. She was a born orator and politician. She has that greatest of all gifts for speaking, personal magnetism.

This German woman is a lawyer. She is practically the mother of the women's movement in Germany. In 1902 she founded the Woman's Suffrage League, of which she is now president.

The career of Dr. Augspurg is an example of the triumph of a strong-minded woman over the conventions that hedge about the sex in Germany. Practically her whole life has been a preparatory school for the unique position which she now holds. She was raised in a family of jurists.

MERCHANT MARINE LEAGUE.

Joseph G. Butler of Youngstown, O., Elected President.

Youngstown, O.—Joseph G. Butler, Jr., of this city, who has been elected president of the Merchant Marine League of the United States, has been for many years general manager of the Brier Hill Iron & Coal company, and is a recognized authority on pig iron. When the Bessemer Pig Iron association was first formed Mr. Butler was chosen as chairman, and he



still occupies that position. He has been connected with iron manufacture since boyhood and is considered to be one of the chief authorities in the United States on blast furnaces, coke and iron ore matters. Mr. Butler is reputed to be a keen student of men and affairs and long has been interested in the work of the Merchant Marine League. He succeeds Harvey D. Goulder, who resigned the presidency.

Victory for Norwegian Women.—After granting women the parliamentary suffrage, Norway has gone a step further and voted to give all women employed in the postal service the same pay as the men. Norwegian women have struggled for this point for several years.

Treasurers Guarded by Dogs.—The treasures of the Louvre are now guarded by watchdogs.

TRY THIS ORANGE CUSTARD.

Confection That Will Be Appreciated on a Hot Day.

A delightful dessert, called orange custard, is made by taking the juice of a sweet orange and half the rind, which has been peeled until tender. After it has cooled and has been beaten fine in a mortar, a tea-spoonful of brandy should be added with the orange juice, half a cup or more of granulated sugar and the yolks of four eggs. Into this mixture is poured two cups of boiled cream or rich milk, and the whole beaten until the custard is cold; then it should be poured into custard cups, with a bit of preserved orange placed on the top of each cup, and served at once or set away to cool.

Butter and orange juice is prepared by mixing the juice of three sweetened oranges with as many teaspoonfuls of rose water, then adding the well-beaten yolks of six eggs, the whites of four and two cupfuls of powdered sugar. The mixture should be stirred over a slow fire till it thickens, then a tablespoonful of butter should be poured into a dessert dish and set away to cool.

VIENNOISE PUDDING IS GOOD.

Dessert Dish That Should Be Served with Sweet Sauce.

Put two tablespoonfuls of granulated sugar into a small pan over the fire; let it melt and become a rich brown color, but not black; allow to cool for a few minutes, then add three-quarters of a pint of milk. It will at first cause the sugar to set in a hard lump. That is quite right; merely stir it over the fire for a few minutes, and as the milk becomes hot the sugar will remelt.

Mix together in a basin three ounces of cleaned sultana raisins, three tablespoonfuls of sugar, the grated rind and strained juice of one small lemon and five ounces of bread cut into small cubes like ordinary dice. Add the colored milk and allow to remain in a cool place for ten minutes. Beat up two eggs and add them with one glass of home-made wine. Let soak for 15 minutes. Pour the mixture into a buttered mold. Twist a piece of buttered paper over the top. Put the mold in the steamer for about one hour. Turn out and serve with sweet sauce.

Crystal Mints.

Add to one pound pulverized sugar enough cold water to make a very thick paste. Wet the sugar all through, but do not have it in the least thin or watery. Bring to a boil, taking care to stir enough to keep from burning. The paste thins as it heats and it can be easily stirred. Just as it boils take it from the fire, put in a few drops of oil of peppermint, tasting the mixture to see when the flavor is strong enough. Go cautiously, as the oil is very powerful. Mix well so that the flavor goes all through the mixture, then chop from the end of the spoon on any hard, smooth surface—a large plate will do. The mixture should form round drops that harden at once. If the sugar becomes too thick before you have the drops all made heat again and if absolutely necessary add a few drops of water, but be sparing of this or you will get the mixture too thin.

Fresh Rolls Daily.

When molding out the loaves set aside any desired quantity of the dough into the ice box. If kept perfectly cold this will remain sweet an indefinite time and can be shaped into rolls, used as basis for a raisin bread, coffee cake, or in any way desired. Allow about 2 1/2 hours in a warm place for raising the dough. If rolls are desired for breakfast mold them the last thing before retiring and set them where they will not be too warm. They will be ready for the oven in the morning. In this way fresh bread stuff in a variety of kinds may be had all through the week.

For raisin bread add to two cups of the dough two-thirds of a cup of sugar and a cup of seeded raisins. Mix thoroughly and let raise three hours.

Pineapple Jam.

Peel and grate as many pineapples as are desired, remembering that the sugar loaf pine is best for the purpose. Weigh and allow an equal weight of sugar. Let the sugar and pineapple heat gradually for 20 minutes, then simmer steadily after the sirup reaches the boiling point for nearly an hour or until it becomes a clear amber jelly that thickens as it cools. If extremely juicy some of the liquor may be strained from the fruit and canned separately, to be used in the punch bowl.

Baste Perforation Marks.

Instead of using lead pencils, chalk, tracing wheels to mark perforations when cutting out a pattern, run a basting thread through each perforation. Leave it a good length, knot at each end, and when pattern is removed pull double folds of material apart, cut thread in center, and knot ends. By this method the material is not disfigured, perforations are exactly where they should be, and only one pinning on pattern is necessary.

Chilled Cream.

Into a double boiler, beat the yolks of six eggs, add to them three ounces of grated chocolate, quarter of a pound of sugar and one pint of rich cream. Stir one way constantly until it thickens. Strain out into a large bowl. Beat half a pint of cream until very thick and add to this an ounce and a half of dissolved gelatin. Mix this very lightly with the chocolate and cream, then pour off into a mold and put on the ice to harden.

HAVE COOL DINING-ROOM.

Apartment May Be Kept Pleasant with a Little Care.

A cool dining-room is one of the greatest blessings one can possess in summer, but if one's room is not cool on account of its location it can be kept cool with not a great deal of difficulty. Air the house thoroughly in the morning before the sun gets hot, and then close the windows to the very bottom and pull the shades all the way down.

Close the door leading into the kitchen to keep the odor of the cooking out of the dining-room. If the room despite these precautions gets hot and sultry wring some cloths out of cold water and hang them in front of the window, which you have partially opened, and allow the breeze to blow through the wet cloths until they are dried. Quickly close the windows and place a dish or pail of cold water in the middle of the room. As soon as the water becomes warm remove it from the room.

Even on the most sultry, muggy day this method will seldom fail to cool and refresh the air of the room. Adding a drop of two of oil of lavender to the water will give the room a delicate, indistinct odor and will drive away any flies which chance to be there.

The Home.

Salt sprinkled around the drains is a simple and inexpensive disinfectant.

If hooks for the bathroom, kitchen and pantry are dipped in enamel paint there will be no trouble from iron rust.

Maple sirup which has fermented and become sour can be freshened by heating to the boiling point and adding a little soda. Stir thoroughly, then skim.

It is said if the upper sash of a window is drawn down to the sill, the lower one pushed to within two or three inches of the top of the window, it will give a good circulation in a sleeping room, yet the draft will not be noticed.

To clean swansdown make a warm soap lather and in this gently knead the swansdown till clean. Then rinse in fresh cold water to which a little blue has been added. Shake well and hang in the air to dry, shaking from time to time to make the down fluffy.

Lemon Ginger Beer.

This beverage should be made a couple of days before using. Pour two gallons cold water over a half-dozen lemons sliced thin, add a pound and a half sugar and a scant ounce ginger root. Let this come to a boil then add a tablespoonful cream of tartar. Strain and set in a cool place. When nearly cold, add a yeast cake dissolved in a little lukewarm water, stir thoroughly, then set in a cool place over night. In the morning mix well and bottle, corking air tight, and lay the bottles on their sides in a cool place. A small bottle of Jamaica ginger extract may be used in place of the whole ginger, if preferred.

Wash Silk Waist.

Make a strong suds of white soap, borax and lukewarm water. Put waist in suds, let soak for 15 minutes, then lift waist up and down and rub soiled places with hands; do not use a board. Rinse in several cold waters and in the last a little borax and a piece of starch, size of a walnut, to about a gallon of water; then hang up to dry. When ready to iron, dampen thoroughly, let lie for a few minutes, then iron on wrong side with warm iron. I have treated a white china silk waist like this dozens of times and it always came out as white as new, with a slight stiffness which looks like new.

Curried Pork.

Cut two and a half pounds of fresh pork into square pieces, fry them in a stew pan with a piece of butter. Chop four onions and fry them also, then mix them with the pork. Add one tablespoonful of curry powder, season with salt and pepper, pour in one pint of water or stock, set over the fire until boiling, stirring constantly. Draw to one side and simmer slowly for about three-quarters of an hour. When done take out the pieces of pork, boil the gravy and about half the quantity and pour it over the meat. Serve with rice.

Stringency Pudding.

It is not an especial mark of economy to save the stale bread for pudding, and then put in an extra amount of eggs, butter, and sugar to make it good. The success lies in making the pudding cheap. Pour boiling water on a half pint of broken bread. When soft mix in any kind of fruit—stewed or fresh—and add a bit of butter and one egg. Spice and sugar to taste and bake 20 minutes. Make a sauce of the beaten white of the egg, flavored and sweetened.

Improved Shortcake.

A great improvement on strawberry shortcake is made by adding three sliced bananas to two boxes of the berries when preparing them for the cake. This brings out all the delicate flavor of the berry and imparts a most delicious flavor to the whole cake.

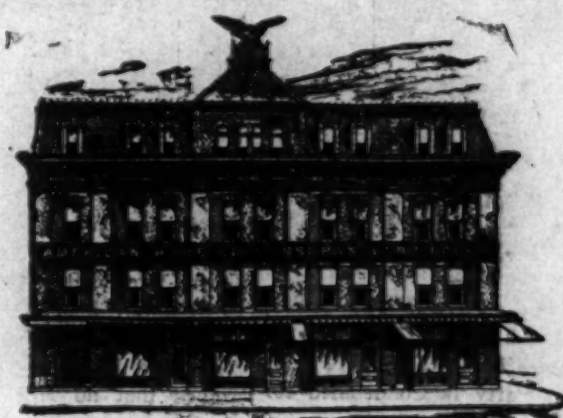
Bleach Grass Stains.

A good way to remove grass stains is to spread butter on them and lay the article in the hot sunshine.

Cold water, a tablespoonful of ammonia, and soap will take out machine grease where other means would not answer on account of the color running.

Wm. Cannon,

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Baked Salt Cod.

Soak salt codfish several hours in plenty of cold water, put into cold water, and simmer gently about 15 minutes. Pick into fine shreds and add the same amount of mashed potatoes. To one quart of the mixture add two rounding tablespoonfuls of butter, one beaten egg, and hot milk to moisten. Put into a buttered baking dish, brush over with soft butter, dredge lightly with flour, and bake until brown on top. Serve with a sauce made from two level tablespoonfuls of flour, four of butter, one cup of milk, and salt and pepper to season. Add a hard boiled egg chopped coarsely and heat well, then serve.

A Substitute for Spinach.

The tender leaves of young beet tops or turnips may be used instead of spinach and make a pleasant change for the lover of greens.

Thoroughly wash leaves to remove grit and boil until tender. Drain, press out the water and dress with butter, salt and pepper, stirring in a saucepan until thoroughly heated.

The flavor is much improved if a little vinegar and oil are added on the table. This is better than serving it with the greens as many persons prefer the butter dressing.

Porch Chair.

Mend your porch chairs with picture wire. It is easy to work with and strong. Lace across the seat and back to make a straight surface. Paint with enamel or carriage paint. Make covers to suit. I use burlap or denim and fill with excelsior. If they get wet they soon dry out and no harm is done.

Destroy Moths.

If you suspect that there are moths in your carpets, try and locate their hiding place. Wring a coarse cloth out of clean water and spread it smooth on the spot in the carpet where you think the moths are. Iron the wet cloth with a hot iron. The steam will kill the moths and eggs.

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WOMEN'S GUIDE.

A NEW PAMPHLET BY MRS. MARY J. BOLTON — ITS CONTENTS.

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A word to the young girls and mothers.

The man who is little protection to his family.

Color line among Negroes.

A word to the better class preacher.

Why married people don't stay together.

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N. B.—Mention The Bee.

BROTHER CHARLES P.

HAS GREATLY AIDED WM. H. TAFT
IN RACE FOR FAME.

Cincinnati Editor is a Man of Hobbies,
the Biggest of Which is the Re-
publican Candidate for
President.

Cincinnati.—In a quiet corner office
of a high building which he owns, in
this city, with only a bookkeeper to
keep him company, you will find any
day, when he is not in New York
looking at old masters and porcelains,
a quiet, slim, white bearded man. But
for him William H. Taft might never
have gone to the Philippines or be-
come secretary of war or a candidate
for president.

"Did we beat the P— on the base-
ball extra last night?" Charles P. Taft
calls downstairs to the editor of the
newspaper which he owns. He en-
joys his newspaper which has as live-
ly headlines as any in the middle
west. Baseball interests him equally
with Gainsboroughs and Sir Joshua.
He owns a large interest in the Cin-
cinnati baseball club, in the gas works
and the street car lines, in the leading
hotel and the opera house, not to men-
tion much real estate; or rather, he
and his wife together. Her fortune he
has multiplied.

One day the editor told him of a
smart baseball reporter who was look-
ing wistfully at a broken down league
team and sighing for capital. "How
much do you want?" Charles P.
asked the reporter. "One hundred
thousand dollars." "Very good," said
Charles P., who had been watching
that young man for a year. "We'll go
into partnership." A quiet man who
makes business deals in this fashion
naturally needs only a bookkeeper.



Charles P. Taft.

and when he wants a stenographer he
can send for one downstairs in the
editor's office.

Everything the "Herr Doktor" as
he was called among his fellow Amer-
ican students at Heidelberg, has
touched since he came home from
finishing his education in Germany
seems to have turned into money or
art. He has been a Republican, most-
ly with the local boss, though some-
times against him. On the boardings
of the city he has been cartooned vil-
lainsously as a sinister "interest," and
smiled over it and bought another
china jar. In matters of music and
art, Cincinnati agrees that he is her
foremost citizen. "How do you like
the interior of the hotel?" he asks the
visitor from out of town, for Charles
P. looked to the mural decorations in
person. They are deservedly praised.

In the evening he goes to an old-
fashioned house, once the Long-
worths', whose domestic establish-
ment is maintained for less than that
of many houses occupied by a man of
one-twentieth his income. But no one
of moderate means could afford such
furnishings. To be vulgar about it,
there are well over a million dollars'
worth of art treasures in the Taft
home.

Dealers say no false masters or imi-
tation hawthornes have been sold to
him. He has the discrimination of the
wise buyer and the taste of the
connoisseur. Seated among china of
the Ming dynasty, he reads the base-
ball extra of his lively newspaper. He
never brings business home unless it
is William H.'s campaign. William
H. is poor. He knows nothing of for-
tune winning. The only way he could
make money would be practicing law.
Charles P. is willing to have fame
in the family, but it must all descend
on one member. From the day that
the elder brother saw the gift of Will
for making friends and for dictating in
an easy way a legal analysis of a bundle
of documents, that younger brother
has been a "winner." He has always been try-
ing to show Will the road to oppor-
tunity, knowing that once Will was
started he could do the traveling him-
self.

New York the Venice of America.
It is a surprising thing to know that
New York city, although not known as
the American Venice, contains more
islands than any city but Venice,
for within its boundaries are 31 sep-
arate and distinct islands, most of
which, surrounded by deep water, will
afford well-sheltered harbors and com-
modious docks for the commerce
of future years, to reach undreamed
of proportions. Taken from past and
present growth.—The Giant City New
York. National magazine.

USE ALCOHOL WITH POLISH.

Housewife Discovers That It Aids in
Cleaning Silver.

"It may not be manners to discuss
your hostess," said one of the guests
after an elaborate luncheon, "but did
you ever see such silver? Mine was
actually greasy! Such carelessness is
disgraceful."

"Silver is hard to keep bright,"
murmured the woman who hated un-
kind criticism.

"Nonsense, it isn't, and if it were,
that is no excuse. Think how Caro-
lyn's silver shone at her dinner, and
she only keeps one maid. I asked
her how she did it, and she said it
was by mixing her silver polish with
alcohol instead of water. You rub it
up in the usual way, but the mixture
gives a much more brilliant look."

"When she takes it out of the bags,
even after weeks stowed away, all she
needs do is to give most of the pieces
a rub or two with a piece of roughed
chamois."

"She rinses the parts of the flat sil-
ver that go in the mouth with boiling
water after using the chamois, as
sometimes it gives a queer taste."

"That silver last night could never
be cleaned once a week, even much
less given a special holiday shine. If
the butter was too lazy to see that the
silver was polished, at least he should
have given it a boil in hot washing
soda and water to cut the grease and
make it look clean."

APRICOT SOUFFLE IS GOOD.

Easily Put Together After the Pures
Have Been Prepared.

Half a pint of apricot puree, half a
cupful of cream, three whites of eggs,
1½ tablespoonsful of syrup from the apri-
cots, two heaping tablespoonsful of
sugar, a squeeze of lemon juice, three
drops of red coloring. Prepare the
puree by rubbing either canned or
bottled apricots through a fine sieve.
Use a little of the syrup along with
the apricots and do not make the
puree too thick. Dissolve the gelatine
in two tablespoonsful of the syrup and
strain it into the puree. Add the sug-
ar, lemon juice and coloring. Beat
the white of the eggs to a stiff froth
and whip the cream. Stir these light-
ly into the apricot mixture, and when
beginning to set, pour all into a wetter
mold and keep in a cool place until
firm. When wanted, turn out on a
glass or china dish. This pudding may
be made more ornamental by decorat-
ing the top of the mold with a little
sweet jelly and a few pieces of apri-
cot before pouring in the mixture. Or
the apricot mixture may be set in a
ring mold and whipped cream piled
in the center when it is turned out.



Newspapers may be used to pad the
ironing board just as well as an old
blanket or muslin.

Soap well applied to drawer slides
will keep the drawers in furniture
and closets from sticking.

If you will varnish your linoleum
about every three months it will last
much longer than without the coats of
varnish.

When washing floors or cleaning
windows always put a few drops of
paraffine in the water and this will
keep away flies, moths and other in-
sects.

The skin from a boiled ham will
be more easily removed if as soon as
being taken from the boiling liquor
the ham be plunged into cold water
for a moment.

To mend hemstitching cover the
space of the worn hemstitching with
insertion and stitch both edges on to
tray cloth and it will then be as good
as new and even prettier.

Hair brushes should be washed, if
possible, every day. The best plan is
to keep two in use at the same time.
Unless a clean brush is used the hair
loses the bright, glossy look that it
should have.

Cheese may be kept from going
moldy by wrapping it in a cloth dipped
in vinegar and wrung nearly dry.
Cover the cloth with a wrapper of
paper and keep in a cool place.

A Cooling Drink.

Among the most refreshing of sum-
mer drinks is pineapple lemonade. To
the juice of four lemons add a large
pineapple, finely grated, a pound of
sugar and a pint of water.

Boil the sugar and water together
to a thin syrup, skimming well. Mix
the pulp of the pineapple and the lem-
on juice in a bowl, add the syrup and
set on the ice to cool and ripen for
several hours.

When ready to serve, pour into the
mixture a quart of ice water and pour
into tall, thin glasses.

If preferred, a charge water can be
used instead of the plain water.

Veal Cups with Macaroni.

If veal or mutton is left over in
scant quantities for a meal, boil suf-
ficient macaroni to double the amount
and put through the food chopper,
using coarse cutter. Season highly
with salt, pepper, onion juice and
chopped parsley, and to each pint add
a well beaten egg and two tablespoons
of good gravy. Pack into buttered
cups, steam for half an hour, and
serve with tomato or brown sauce.

Currant Dessert.

One box of red currants, one box of
red raspberries, and two quarts of
water boiled to a pulp, then strain,
add one small cupful of fine sago, pre-
viously soaked in cold water for 15
minutes, boil until clear, sweeten to
taste, eat cold with milk or cream.

TABLE DELICACIES

FAMOUS RECIPES OF EMMA PAD-
DOCK TELFORD.

Many Especially Adapted for the Hot
Weather—Swatza a Palatable
Breakfast Dish—Figs and
Rhubarb Combined.

Black Currant Fool.—Pick off the
stems, wash clean, drain well and put
into a saucepan with sugar to sweet-
en. Stir over the fire until soft, press
through a fine hair sieve, return to
pan and simmer gently until the con-
sistency of thick cream. Chill, put in
the icebox and leave until ready to
serve. Turn into a glass dish and
serve with whipped cream.

Black Currant Ice Cream.—Stew
one cupful of black currants five min-
utes, then press through a fine sieve.
Add a cupful of rich syrup and a cup-
ful thick cream, beat well, then freeze.
When stiff pack in an ornamental
mold, cover close and pack in ice and
salt. When ready to serve turn out
on a low glass dish, garnish with
crystallized cherries and leaves of an-
gelica.

Spiced Currants.—This is a de-
licious accompaniment to roast beef
in winter and should be made now. To
every seven pounds currants allow
three and a half pounds sugar, a pint
of vinegar and a cup currant juice.
Cook about half an hour or longer un-
til the mixture thickens, add three
tablespoonsful cinnamon and a table-
spoonful and a half powdered cloves,
cook a few moments longer, then
pour into a stone pot or glass cans
as preferred.

Currant Catsup.—This, too, is an
excellent relish for future use. To
four pounds ripe currants allow a
pound and a half sugar, a table-
spoonful ground cinnamon, a table-
spoonful each ground cloves, salt and pepper
and a pint of vinegar. Stew until
quite thick, strain and bottle.

Cherry Brown Betty.—Put a layer
of platted sweetened cherries in the bot-
tom of a baking dish, cover with fine
bread crumbs dotted with bits of but-
ter and so continue until the dish is
full. Have the top layer of the but-
tered crumbs. Cover and bake an
hour, uncover and brown. Serve with
hard sauce flavored with nutmeg.

Swatza.—This makes a good sum-
mer breakfast dish, quickly prepared
and nourishing. To serve three per-
sons, beat three eggs in a soup plate
until well blended. From a large loaf
cut five slices bread and cut these in
halves. Put a tablespoonful butter in
the frying pan, and as soon as hot put
in as many slices of the bread which
have been dipped in the beaten egg as
it will hold. As soon as golden brown
on one side turn and crisp the other.
It will take but a moment. As fast as
finished pile on a platter and keep
hot until all the slices are done and
ready to serve. Serve with maple or
fruit syrup.

Figs and Rhubarb.—Wash two
bunches rhubarb and cut into inch
pieces without peeling. Put into the
double boiler with a cupful sugar and
four or five figs cut in inch pieces. Put
on the cover and cook over hot water
until the rhubarb is tender and the
syrup rich and jelly like in consist-
ency. Raisins are nice cooked in the
same way with rhubarb. If preferred
and you are to have a hot oven any-
way put the rhubarb and figs or rais-
ins in a stone pot, cover closely and
bake in the oven until jellied.—Emma
Paddock Telford.

Savory Tongue Creams.

Six ounces of cooked tongue, three
ounces of cooked chicken, half a
tablespoonful of powdered gelatine,
half a cupful of white sauce, three
small tomatoes, one tablespoonful
of chutney, a few drops of red coloring,
salt and paprika to taste, some jelly,
some apple jelly, pastry and lettuce.

Coat some wet molds with liquid to-
mato jelly, then let it set. Mix the
gelatine with one gill of the tomato
jelly, dissolve and strain. Chop finely
the tongue and chicken, add tomato,
pound them till smooth, add white
sauce, chutney, salt and paprika, rub
through a sieve, add the gelatine and
coloring. Divide this mixture into the
molds. Turn out when firm and gar-
nish with parsley, lettuce and chopped
aspic jelly.

Raspberry Cream.

Soak one-half of a box of gelatine
in one-half of a cupful of cold water
and when soft add one-half of a cup-
ful of boiling water in which has been
dissolved one cupful of sugar. Strain,
add one pint of raspberry juice and
set in a cool place or on ice until the
mixture begins to thicken; beat slowly
with an egg-beater until frothy and
quite thick; stir in carefully one pint
of cream, whipped to a solid froth.
Turn into wetted molds and set away
until firm.

Health Bread.

Two cups of rye meal, one cup of
flour, teaspoon of salt, one cup of sour
milk, one egg, one spoon lard, one-
half teaspoon of soda. Bake in loaf or
flat tins, slowly. Nice with maple
syrup.

Macaroni Whip.

Whip one pint of cream, roll out
one-half pound of macaroni, one-half
cup of butter, one cup of wal-
nuts, 1½ cups of cheese. Serve ice
cold in small glasses with candied
cherries.

Lemon Sherbet.

Use four cups water, two cups sugar,
one tablespoonful gelatin. Dissolve
gelatin in part of the water, the sugar
in the balance, mix thoroughly, and
freeze.

FOR THOSE FOND OF CHERRIES.

Four Recipes with This Fruit as a
Foundation.

Candied Cherries.—Wash, stem and
pit one pound of large, firm cherries,
putting a pound of sugar to a pound
of the fruit. Boil the juice and the
sugar to a very thick syrup. Put the
cherries in this syrup and let them
simmer—not boil—for ten minutes.
Then set them away in the syrup until
the next day. The next morning take
the cherries out of the syrup and put
in a deep dish. Let the syrup boil up
once and pour over the cherries. This
should be done for three mornings.
On the fourth morning boil the syrup
almost to the thickness of candy, dip
the cherries in and let them get thor-
oughly coated, then place them sepa-
rately on flat dishes and dry.

German Cherry Pie.—Make a cherry
pie as usual, but omit the upper crust.
When almost done beat one egg until
very light and add to it one scant half
cupful of rice cream. Pour this mix-
ture over the top of the pie. Put pie
back in oven and bake until the cus-
tard is set. This makes a very attrac-
tive as well as an appetizing dish.

Cherry Tapioca.—Soak one small cup
of tapioca in water over night. In the
morning add a pinch of salt and cook
until clear, then add butter the size
of an egg and one cup of sour cher-
ries, which have been washed and
stoned. Add to this sugar enough to
sweeten. Flavor with vanilla, turn
into earthen or agate dish and bake
until it bubbles up. Serve ice cold
with rice cream.

Cherry Salad.—This is a very dainty
dish and really requires little time.
For a course at a luncheon it is most
tempting. Either the large white or
red cherries can be used and it is
most effective to mix the two colors.
The fruit should be stoned without
breaking and in the place of each
stone is placed a nut meat (hickory
nut, hazelnut or anything you have on
hand). The cherries are then spread
on the white leaves of lettuce and
served with a sharp French dressing,
omitting the pepper.

FOR JELLIED CHICKEN PIES.

Just the Dish That Will Find Favor on
a Hot Day.

Joint a pair of tender chickens as
for fricassee. Cover with cold water,
putting the cleaned giblets with them.
Set at the side of the range and bring
slowly to a gentle boil. Keep this up
for half an hour. Take out the meat
and set aside to cool. Add to the
gravy a teaspoonful of onion juice, a
stalk of celery, chopped, a table-
spoonful of minced parsley, pepper and salt
to taste. Boil for half an hour longer,
closely covered.

Soak two tablespoonsful of gelatin
in cold water for an hour, and while
the gravy is still hot strain it over the
soaked gelatin. Then pour upon the
chicken. Have ready a good put paste
nearly an inch thick. Arrange the
chicken neatly in a deep dish, pour
in the gravy, which should cover the
meat entirely, put on the crust, print-
ing it all around the edge to prevent
shrinking and "crawling," and bake in
a moderate oven for an hour with a
paper over the crust. Remove the pa-
per and brown.

Should be eaten cold with sauce.

Puff Paste.

Into one quart of sifted flour mix
two teaspoons of baking powder and
a teaspoon of salt, then sift again.
Measure out one teacup of butter and
one of lard, hard and cold. Take the
lard and rub into the flour until a very
fine, smooth paste, then put in just
enough ice water, say half a cup, con-
taining a beaten egg, the white of the
egg to mix a very stiff dough. Roll it
out into a thin sheet, spread with
one-fourth of the butter, sprinkle over
with a little flour, then roll up closely
in a long roll like a scroll. Double
the ends toward the center, flatten and
roll, then spread again with another
quarter of the butter. Repeat this
operation until the butter is used up,
put it on an earthen dish, cover it with
a cloth and set it in a cold place, in
the ice box in summer. Let it re-
main until cold, an hour or more be-
fore making out the crust. You may
roll this pastry in any direction, but
you must have nice flour, ice water,
and very little of it.

Removing Stains.

Glycerine rubbed into coffee or tea
stains will remove them from woolen
and other materials, and itself be then
washed out with soap and water. To
remove blood spots, drop cold water
quickly on the stains, and then cover
with a thick layer of powdered starch.
When dry, brush off, when the stain
should have vanished, though it some-
times happens that a second applica-
tion is necessary. Spots that have
dried into the fabric need soaking in
cold water.

Cherry Jam.

Stem, wash and pit the cherries and
heat slightly to extract the juice. To
each pound of fruit add three-quarters
pound of sugar. Bring slowly to a
boil and simmer for 20 minutes. Skim,
put into jam pots, and at the end of
24 hours cover and put away.

Coffee Frappe.

Boil one quart of water with half a
cup of sugar, add four ounces of
ground coffee, and set at the side of
the stove for ten minutes. Strain, and
when cold add the white of one egg.
Freeze and serve in individual glasses,
topped with whipped cream.

Rhubarb Pie.

One cup sugar, a pinch of salt, a
sprinkling of cinnamon, one table-
spoon flour. Take half of each of the
ingredients and spread on under crust
and the other half on rhubarb.

DISHES THAT TEMPT

DAINTY FOR THE LUNCHEON
OR BREAKFAST.

Wheat Gems and Rice Muffins Are
Welcome Additions to the Menu
—Orange Pancakes Always a
Favorite Delicacy.

Wheat Gems.—Beat three eggs un-
til thick, add one tablespoonful of
sugar, half a teaspoonful of salt, and
one pint of milk; pour this gradually
upon one pint of flour; beat thor-
oughly; add the butter, melted; butter hot
gem pans, fill them two-thirds full
with the batter, and bake 20 minutes
in a quick oven.

Rice Muffins.—Beat the yolks of two
eggs; add to them one cup of milk,
one cup of cold boiled rice, one table-
spoonful of softened butter, half a
teaspoonful salt and a cup and a half
of flour; beat well and add the beat-
en whites of the eggs and two level
teaspoonsful of baking powder; fill
greased gem pans two-thirds full and
bake them in a quick oven 20 min-
utes.

Cheese Drops.—Put six tablespoons
of boiling water in a small pan; when
boiling add half a level tablespoonful
of butter and four level tablespoonsful
of flour, one and a half eggs unbeat-
en, adding one, then beating well,
then the half and beat well; drop
from a spoon on a buttered pan, brush
with egg, and sprinkle with grated
cheese and a little cayenne; bake in
a rather quick oven 15 to 18 minutes.

Orange Pancakes.—Put two cupfuls
of sifted flour in a bowl; add one and
a half level teaspoonsful of baking
powder, half a teaspoonful of salt, and
two well beaten eggs; beat this mix-
ture for five minutes; add one table-
spoonful of powdered sugar and one
cupful of milk; butter a frying pan,
pour in a little of the mixture, and tip
the pan so that the batter will spread
over the surface; when ready to roll,
spread over some orange pulp and a
little powdered sugar; roll as for jelly
cake; lift to a hot platter and pour
over a glaze made by boiling together
the juice of one orange and one cup
of granulated sugar; when it has boiled
one minute pour it over the pancakes.

Velvet Shortcake.—Add one tea-
spoonful of salt to one quart of flour;
dissolve one teaspoonful of soda in
one tablespoonful of boiling water;
add this to two and a quarter cups
of sour milk, then add this to the flour;
toss on a floured board, roll lightly to
half an inch thick and the size of a
breakfast plate; place these on a hot
griddle, brown on one side; turn and
brown the other, split, and butter;
serve hot.

Washing Woolen Garments.

The very best way to wash sweaters,
babies' saques, leggings and afghans
—in fact, all garments knitted or cro-
cheted—of wool is to sew the article
in a bag of cheesecloth or mosquito
netting. Then, wash the bag, with its
contents, in soft water with a good
white soap. The water must not be
cold; neither must it be very hot, and,
of course, the soap must never be
rubbed into the bag, the water being
sopped beforehand.

After rinsing in several waters,
which must be of the same tempera-
ture as the soapy water, rip the gar-
ment from the bag, but do not hang
it on a line to dry; lay it flat on a
table without stretching; place in the
air to dry; if colored, avoid the sun-
light, as it will fade it.

Some ammonia in the water helps
to keep wool garments soft. The dis-
astrous experience that many people
have had in washing sweaters is due
to the fact that they wring and stretch
them, which should never be done.
Simply crush the bag to squeeze out
the water, but do not wring.

Why Cakes Often Fail.

Because inferior ingredients are
used, such as rancid butter, inferior
sugar, damp flour, and doubtful eggs.
Because either the butter is insuffi-
ciently beaten with the sugar or rubbed
into the flour, or the eggs are not beaten
enough.

Because the mixture is beaten after
the flour is added, whereas all that
should be done before.
The management of the oven is not
understood and the cakes are either
too dark or too pale.

Because the cakes are not carefully
tested to make sure that they are
cooked.
The cakes are either left in the tin
or put flat on the table to cool;
whereas they should be placed on a
sieve or tilted up against something,
so that the steam can escape.

In Ironing Lace.

If you iron your lace or embroidered
muslin on a board or table covered
with several thicknesses of flannel and
no muslin over them, they will look
much nicer than if ironed in the ordi-
nary manner, as the flannel "gives"
and the raised work stands out.

Tender Pork Chop.

Cut out bones, flatten well with
knife, salt and pepper to taste, then
turn in cracker crumbs, then in beaten
egg, fry brown on both sides; then
cover and let stand on a small fire for
an hour. Add no water, as herein lies
the success.

To Keep Corned Beef Moist.

Before putting away what is left
after serving hot corned beef wet it
over with a little of the water it was
boiled in. When served cold the
slices will not have dry edges.

One-Egg Cake.

Sullivan Cake.—One egg, one cup
milk, one cup sugar, one tablespoon
butter, salt, two teaspoons baking pow-
der, flour to thicken, one cup raisins.

PREPARING ROAST YOUNG PIG.

Dainty That Involves Much Work for
the Cook.

Have a fat, six weeks' old pig care-
fully dressed, the inside of the ears,
mouth and tongue cut out. After wash-
ing inside and out, rub well with a
mixture of salt, sage, black and red
pepper. Stuff the pig with a dressing
made of light bread, butter, salt, pep-
per, sage and thyme, well mixed, and
moistened with milk or water until it
is soft, for it will get firmer in cook-
ing. Then sew up the pig carefully,
put in a pan with a little water, and
set in a moderately heated oven.
Leave the doors open at first.

Mix butter and flour in a plate and
have a larding mop ready. Mop the
pig frequently. As it roasts close the
doors gradually. Occasionally pour
over it some of the gravy in the pan
and turn it over frequently, so that it
may brown evenly.

Boil until tender the liver and toes,
and when the pig is done chop them
up and add to the gravy. Roast from
two to three hours, according to size.
Serve with apple sauce and pickles.
Place pig on platter, an apple in its
mouth, parsley around it, and take to
the table.

RICE SURPRISE, WITH SAUCE.

Excellent Dessert Dish for the Lunch-
eater or Dinner.

Quarter of a pound of rice, half a
pint of water, one pint of milk, one
heaping tablespoonful of butter, two
tablespoonsful of sugar, one table-
spoonful of vanilla extract, some jam.

Wash the rice in several waters and
put it into a saucepan with the cold
water. Let it boil quickly until the
water is absorbed, then add the milk
and butter. Simmer very slowly until
the rice is thoroughly cooked and
the mixture rather thick. Stir occa-
sionally, as it will be inclined to stick
to the foot of the saucepan. When
ready, remove the saucepan from the
fire and add the sugar and flavoring.
Rinse out some small cups of tinable
molds with cold water, three-quarters
fill them with rice and make a
little hollow in the center. Put a tea-
spoonful of any nice jam into each,
cover and fill with more rice and
set aside to cool. When firm, turn out
on a glass dish and serve with custard
sauce poured round.

WHEN WEATHER IS HOT.

Housewife Will Earn Commendation
with Jellied Chicken.

One good chicken, one heaping
tablespoonful powdered gelatine, one
onion, two bay leaves, half table-
spoonful whole white peppers, one blade
of mace, one teaspoonful salt, grate of
nutmeg, half teaspoonful celery salt,
three cloves, three hard cooked eggs,
six olives, one can mushrooms, some
chopped parsley, mayonnaise sauce.

Singe and draw the chicken, put into
a kettle of boiling water and cook
slowly until tender. Lift out and set
aside to cool. Cut the meat in neat
pieces. Put the skin and bones into a
saucepan, one quart of the liquor,
onion cut up and the seasonings, sim-
mer until reduced to one pint, then
add the gelatine and strain. Arrange
a layer of the chicken in a wet mold,
then some slices of egg, mushrooms,
stoned olives, chopped parsley, then
more chicken and so on till all are
used up. Fill the mold with the stock.
Turn out when set. Serve with may-
onnaise sauce.

Creamed Cucumbers.

Peel two or three large cucumbers
and cut very fine with a sharp knife or
run through the coarsest knives of the
meat chopper. Drain off the liquid,
but do not press.

Rub a bowl with a clove of garlic,
put in the minced cucumbers and sea-
son with cayenne pepper, black pep-
per, salt, a teaspoonful of onion juice
and the strained juice of half a small
lemon.

Chill all the ingredients thoroughly
and just before serving stir in half a
cupful of thickly whipped cream.

This makes a nice sauce for serv-
ing with fish or is equally good put on
the half shells. Serve one to each
person and pass with soft shell crabs
or broiled lobster at a luncheon.

Instead of Curtain Rods.

At a bargain store, get a copper-cov-
ered wire about as thick as your little
finger, and have them cut it the width
of your window. Also buy two screw
eyes. Put a screw eye on each side

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DR. WALLER AND SELF-DEFENSE NO. 2.

One of the most remarkable declarations made and definitions given of self-defense was in a speech delivered by Dr. O. M. Waller at a meeting held under the auspices of the National Independent Political League held in Galbraith A. M. E. Zion Church Monday evening, August 3. The distinguished doctor, among other things, admitted that the Democratic party disfranchised colored Americans, established the "Jim Crow" car system, and did many other unconstitutional acts, but they were committed in self-defense.

These acts are criminal and unconstitutional. The Bee will discuss again the alleged self-defense of the Democratic party which are endorsed by Dr. Waller.

"Self-defense (in criminal law). The protection of one's person and property from injury." This is the definition given by Bouvier. "A man may defend himself, and even commit a homicide, for the prevention of any forcible and atrocious crime which, if complete, would amount to a felony. 17 Ala. U. S. 587; 5 Ga. 85; etc."

A respectable and highly cultured colored American citizen who purchases a first-class ticket in Washington for Atlanta, Ga., is prohibited from riding in a first-class coach after he crosses the District line. He is ejected in Virginia because he is a colored American citizen, and by such ejection under the laws passed by a Democratic Legislature of the State of Virginia it is justifiable, according to Dr. Waller's definition of self-defense.

A colored American who votes against a Democratic candidate for the Legislature, or any other candidate whom he knows to be inimical to him and his constitutional rights must be disfranchised, according to the doctrine of self-defense enunciated by Dr. O. M. Waller.

He further asserted that the Democratic party is right in committing these offenses for its own protection. Certainly a colored voter knows for whom he wants to vote. Who gave him the privilege to vote? The Democratic party or the Republican party? Which party is acting in self-defense? The party which gave the colored man the privilege of voting, or the party which, by Legislative enactments, that deprives the colored voter of the privileges given him by the Republican party?

What does Mr. Taft represent? The colored voter should ask himself the question. What does Mr. Bryan represent?

Mr. Taft in his speech of acceptance declared he stands by the 13th, 14th and 15th Amendments to the Constitution.

The platform of the Republican party declared for equality of citizenship and particularly named the rights of colored Americans. The platform of the Democratic party is silent and gives colored Americans no assurance whatever. The platform of the National Independent League says nothing. And how can it when John Temple

Graves is on the tail-end of that ticket? John Temple Graves declared in his paper that the "Negro had no rights that the white man should respect."

The Socialist-Labor party favors equality of citizenship, irrespective of color or condition.

Now here are three parties: First, one that gave the colored man his freedom and the right to vote.

Second one that deprived him of his freedom and reaffirms its past brutalities by continual unconstitutional enactments.

Third. The other that stands for nothing except a greed for power and to satisfy a selfish ambition.

Further discussing Dr. Waller's doctrine of self-defense, it is laid down in law books that "a man may repel force by force in defense of his person, property or habitation against anyone who manifests intends, attempts, or endeavors, by violence or surprise to commit a forcible felony, such as murder, rape, robbery, arson, burglary, and the like." In these cases he is not required to retreat, but he may resist, and even pursue his adversary until he has secured himself from all designs." 1 East, Pl. Cr. 271; 4 Blackstone.

Dr. Waller holds, in contradiction to the definition cited above, that the Democrats of North Carolina that has as their adversary the Prohibition and Republican parties, was justified in stealing the State and disfranchising peaceable colored Americans because they would not vote for its Democratic candidates.

Dr. Waller justifies the Democrats of West Virginia in adopting a disfranchisement plank against colored Americans because they vote with the party that permits them to enjoy the rights of citizenship. The plank calls for "Jim Crow" cars, and the enactment of laws to prohibit colored men from voting. The Democratic party of West Virginia is only acting in self-defense, according to the theory of Dr. Waller.

The Bee only wants to lay before the colored voters the doctrine that is being taught by Dr. Waller. Dr. Corrothers, Bishop Walters, Prof. DuBois and others.

Well, suppose colored Americans North, where they are treated with consideration by the Democratic party, vote for Mr. Bryan. In State elections North the colored man should vote to his best interest, but in national elections there is a difference. The standard-bearers of these parties represent different interests and principles. The principles of the Democratic party in State elections are entirely different. The North may declare equality of citizenship, and recognize the merits of colored Americans. The South has made a record for oppression murder, disfranchisement, and assassination.

In this election the colored American does not need so much teaching as to how he shall vote. He is emotional, it is true, but now is the time for him to use common sense.

REV. SYLVESTER L. CORROTHERS.

It must be admitted that the crowd that assembled in True Reformers' Hall last Monday evening must have been a surprise to those who have been so long identified with the Republican party. If anyone had said ten or twenty years ago that colored Americans would have dared to assemble in a public hall and endorse Democratic presidential candidates and their party he would have been called a wizard or a worshiper of false gods.

There were fully one thousand colored citizens present last Monday night, and a good sprinkle of white men. The principal speakers were Dr. Corrothers, Dr. Waldron and Mr. L. C. Moore, formerly a member of the Mississippi Legislature.

The Bee will give the speakers credit for the enthusiasm that they caused by their speeches. That of Dr. Corrothers was full of ginger, and he was applauded to the echo.

He was not only eloquent, but in many instances he was vehement. His oratorical flights seemed to have electrified his hearers, and in many instances they seemed to have completely lost their reasoning faculties.

The audience was nine-tenths colored, and as evidence of its loyalty to the Republican party Dr. Corrothers failed to submit to resolutions to a vote. While this may be, the Republican managers should get to work at once. If such meetings as the one last Monday evening, were held in States there is no telling the harm that would be done. There are hundreds of prominent colored men waiting for an opportunity to join the political organization. The name of Senator Foraker continues to be a household word. He is the idol of the colored race, and no matter what may be said. It is not wise to underestimate the harm that is being done by Dr. Sylvester L. Corrothers. The colored Americans seem to be with him in sentiment, if nothing more.

A SLUR RESENTED.

Many of those Negroes who will travel long distances to attend the soon-to-be-held annual meeting at Baltimore, Md., of the National Negro Business Men's League will next winter need the money they will spend for transportation, etc., and for social enjoyment while in that city.—Cleveland Gazette.

Every member of the National Negro Business Men's League will will resent this fling from Harry Smith. When he penned the above lines for his paper, the Cleveland Gazette, it was with malice aforethought. He meant it as a knock at the League. The men who belong to and attend the meetings of the League are men who are building for the race. They are earnest, sincere men, and men who are able to spend the money necessary to take them to some point where they can annually meet business men of their race to discuss, for mutual and race benefit, business affairs. There is no man or association or institution, but who has been assailed, at some time, by Harry Smith in his paper. He seems to be sore on the world. There is nothing that looks bright to him. He is a professional fault-finder.

Come, come, Cleveland Gazette! and awake to the good things all about you. Don't think or instant that the thousands of hustling colored business men are going to stop for an instant for your sake, nor that the National Negro Business Men's League will call off its annual meeting because you do not approve of it. You are not the only pebble on the beach.

MR. BRYAN'S SPEECH OF ACCEPTANCE.

Now, what can Negro Democrats and the National Political League, Messrs. Walters Corrothers and others, get out of Mr. Bryan's speech of acceptance delivered at Lincoln, Nebraska, Wednesday? The only soothing thing so far as human rights are concerned, is the declaration that he will give justice to all. He says nothing concerning the disfranchisement of colored Americans by his party and neither does he say that he will enforce the 13th, 14th and 15th Amendments to the Constitution of the United States. Let The Bee hear from colored Democrats.

COMMITTEEMAN BIEBER.

Mr. Sidney Bieber, National Committeeman for the District of Columbia, will go to New York next month in the office of National Chairman Hitchcock. Mr. Bieber, who has defeated his enemies an intruders, will spring a surprise in a few weeks. In speaking to a Bee representative Mr. Bieber favors the reappointment of Commissioner West in the event of Mr. Taft's election.

GILT EDGE!

Elsewhere in The Bee will be seen and read with interest a letter from Major Charles W. Fillmore, of this city, who will resign his position in the Treasury Department and en-

ter upon an investment business that will benefit his people. This is the first opportunity the colored Americans have had to invest in "gilt edge" property.

PARAGRAPHIC NEWS.

(Continued from page 1.)

The price paid per square foot for ground on which the Hall of the Ancients stands was \$12.50.

It is stated that there are 107,000 Negroes in the city of Philadelphia, Penna.

Complaint has been made by an apartment house two doors from the Cosmopolitan Temple Baptist Church of which Rev. Simon P. W. Drew is the pastor, in regard to the loud singing and shouting by the congregation.

Inspectors who are visiting the various lunchrooms in the city are warning the proprietors to comply with the regulations.

Being delayed last week, the Paragraphic News which did not appear then appears this week.

The office of Attorney McCants Stewarts was destroyed by fire and water recently, says the Portland (Oregon) Advocate.

Rev. Z. H. Copp said, last Sunday, in a sermon that the great flood of Noah's was a scientific fact, and that at unequal amount of ice and snow accumulated at the North and South Poles and the earth wobbled under the load.

One hundred and one sail and steam vessels were built in the United States during the month of July, according to the report of the bureau of navigation of the Department of Commerce and Labor.

A week ago a Negro bank was opened in Durham, S. C., with a paid-in capital of \$10,000.

Negroes Revolt

(Continued from first page.)

The indictment, in part, is as follows:

"William H. Taft, in his Goldsboro speech and in several other speeches and communications, approves of the disfranchisement of the Negro.

"While William H. Taft is not responsible for the order of President Roosevelt dismissing the Negro troops of Brownsville, he has, in numerous public utterances, both as a public official and private citizen, approved and defended the President's course in dismissing from the army, without trial and without proof of guilt, 167 brave black soldiers.

"William H. Taft is pledged to carry out the Roosevelt policies.

"The President of the United States is a dictator, with the power to cajole, intimidate, and persuade, by gift of office, Senators, Representatives, and judges to do his will and execute his commands.

Tool of Roosevelt.

"William H. Taft does not possess the courage and manhood required in a President of the United States. If elected, he will be the tool of Theodore Roosevelt.

"William H. Taft is not a Christian. He repudiates most of the Bible, denies the divinity of Jesus Christ and the Holy Spirit, and is not a fit man to administer the laws of the United States, whose Government is founded upon the teachings of the Bible, and would be a reproach and a menace as President of this country to the rights of all Christian citizens, be they Protestants or Catholics."

Dr. Waldron closed his address by claiming that Senator Joseph Benson Foraker was being slowly politically killed by the Republicans for daring to oppose "King" Roosevelt and "his man Friday."

Mr. J. T. C. Newsom was next introduced, and as chairman of the Committee on Resolutions read a series of preambles and resolutions condemnatory of the Republican presidential candidates and their party.

Mr. W. Calvin Chase, who occupied a seat upon the platform—and, by the way, received an ovation when he took a seat upon the stage—came down about the time Rev. Corrothers was about to request a vote and upon their passage, and said that he would like to discuss the resolutions. Cries came from the vast crowd, "Take the platform! Chase!! Chase!!"

Rev. Corrothers at this juncture called for the benediction, but Mr. Chase objected, and moved that the preamble and resolutions be laid upon the table. Dr. Corrothers refused to put the motion.

Mr. Chase cried out, "All those who favor tabling the preamble and

resolutions will say Aye." Loud cries from the crowd say "Aye!!" Whereupon Dr. Corrothers cried out "No! No!!" A faint response from about fifteen voices responded to his cry, "O!"

The resolutions were not adopted notwithstanding the enthusiasm of the audience, in response to the speeches of Revs. Corrothers and Waldron.

Attorney Thomas L. Jones, during the delivery of Rev. Waldron's speech, arose and asked him a question, but he became exasperated and declined to answer his question.

REPUBLICANS ORGANIZE.

The colored voters of the State of New York have organized the Empire State Republican Club, the object of said club being for the mutual benefit and protection of its members, the promotion and cultivation of social relations between them, the exchange and discussion of political opinions and ideas, and the promotion and success in New York and elsewhere in the United States of the principles and doctrines of the Republican party. The Empire State Republican Club is the first one of its kind to be organized by our people here in the District of Columbia, and it is to be hoped that every colored citizen of the State of New York will avail themselves of the opportunity to join the organization, thereby paving the way for a powerful allied organization of the United Colored Republican Clubs of the United States. The officers of the Empire State Republican Club are as follows: President, Walter A. Pinchback, of the office of the Recorder of Deeds; vice president, Edward G. Nalle, of the Government Printing Office; secretary, Thomas Carter, of the Treasury Department, and treasurer, Dr. Charles I. West, of the faculty of Howard University Medical School.

The club has its office at 494 Louisiana avenue northwest, and holds weekly meetings at the residence of Dr. Charles I. West, 924 M street northwest, every Friday evening at 8 p.m. All persons eligible to membership in the organization are respectfully requested to attend one of the meetings or communicate with one of the officers above named. From the personnel of the officers it is readily to be seen that the club will be of great help, not only to themselves, but to the colored citizen generally. In talking to Mr. Pinchback he gave me to understand that the club is not a "graft" organization, and under no circumstances will it tolerate the methods which have been pursued by some of our so-called organizers during the past campaigns. That Mr. Pinchback's efforts have been appreciated by the number of congratulatory letters he has received from certain members high in the councils of the present administration.

A GOOD OPPORTUNITY.

August 6, 1908.

To the Editor of The Bee:

I have had it impressed upon me strongly lately that the money institutions, firms and individuals of the race in few cases have the opportunities and chances to invest their funds as advantageously and safely as they are entitled to. So, after a most careful study and investigation of this subject, I have decided to resign my position in the Treasury Department of the United States, and give all my time and energies for the purpose of helping the investors of my race.

I have made arrangement with Messrs. J. F. Pierson, Jr. & Company, bankers, of New York, and members of the New York Stock Exchange, for this purpose. They have promised to give me all the advantages and facilities at their disposal. They are at all times in the best possible position to give their customers the best, gilt-edge investment, such as Government and municipal bonds, first mortgage railroad bonds, and all the best railroad and industrial stocks. Their commission is only 1-8 of 1 percent, so all my clients will get their investments at the very best ruling prices, without paying any fancy commissions. They are also in a position to invest funds in the best New York city mortgages, both guaranteed and others more speculative. They will act as a depository, representatives and fiscal agents and bankers, etc., allowing ruling rates of interest on deposits or lending money of their clients either on time or call, receiving the best gilt-edge stocks and bonds as collateral.

I find all these advantages have never before been offered the business people of my race by a house of the standing of the one I will be associated with, and I sincerely hope I may hear from you with a promise of your help, co-operation and business, when you are prepared to give any.

Yours very truly,

Charles W. Fillmore.

A RARE CHANCE FOR EDUCATED COLORED WOMEN.

There is a great demand, much greater than is being supplied, throughout the country for the services of colored women who can teach domestic science. At the same time there are many colored girls and women who have finished the public, or high, schools who are without employment. The Tuskegee Normal and Industrial Institute has facilities for giving special courses in Domestic Science to colored women who wish to prepare themselves as teachers of domestic science. The course extends from one to two years. Women who have finished public or high school courses are especially urged to take this course.

For further information address, Booker T. Washington, Principal, Tuskegee Institute, Alabama.

THE NEGRO BUSINESS LEAGUE SOUTH.

At Columbia, Greenville, Spartanburg, S. C., Charlotte, Salisbury, Highpoint, Winston-Salem, Greensboro, Durham, Raleigh, Goldsboro, Newbern, Wilson, Weldon, N.C., we met and addressed the business men and women in these respective localities, and before leaving either organized new Leagues, or did what we could toward renewing and strengthening those already established.

As a rule, we found upon inquiry that our merchants and other business men were making progress in the financial and commercial field.

In Durham, N. C., especially they are doing exceptionally well.

For on the first of this month a company of our progressive men, composed of Messrs. R. B. Fitzgerald, John Merrick, C. C. Spaulding, J. E. Shepard and others associated, started a new bank with an authorized capital of ten thousand dollars all paid in; the first day they opened, over two thousand dollars were received on deposit.

This bank is in a new building on a street called Parrish, in which there is also a new drug store with authorized capital of ten thousand dollars, a tailoring establishment, finely equipped barber shop, a nice cafe, and the largest Negro insurance company in the world—the Carolina Mutual and Provident Company.

Here in this one block in Durham these business men have invested more than one hundred thousand dollars, and carry on business that stretches out over a number of the Southern States.

What these men of the race have accomplished in Durham I am satisfied could be duplicated in more than one other place we have visited, could our people of means be persuaded to eliminate their selfishness and try to cultivate and foster a broader public-spirit for the welfare of each and all.

From all of the places we have mentioned in this letter a large number of delegates will attend next week the annual session of the National League.

Charles H. Moore,

Organizer Local Leagues.

Petersburg, Va.

THE BELLS OF THE METROPOLITAN TOWER.

From the Scientific American.

A Westminster peal of bells weighing seven tons is to be hung in the uppermost gallery of the great tower of the Metropolitan Life Insurance Building, which is now fast nearing completion in New York city. The gallery in question is on the forty-sixth floor. The bells will be placed between white marble pillars, against which the deep bronze of the bells will be visible. Instead of suspending the bells in the usual way upright supports will be used. Automatic clappers will strike the quarter hour. The largest of the bells will weigh seven thousand pounds, and will measure seventy inches across its mouth. It will be toned to B flat, and will be used to strike the hours as well as to take part in the general choir. The second bell, an E flat, will weigh three thousand pounds; the third, an F natural, will weigh two thousand pounds, and the fourth, a G, will weigh fifteen hundred pounds. The bells will be rung at rather more than twice the height of any other peal in the world.



Mr. James O. Bamfield, Thirty-third degree, secretary general of the Supreme Council of Ancient Scottish Rite Masonry for the Southern Jurisdiction of the United States, is at present confined to his residence and under the constant care of a physician.

Dr. Edward Williston has entirely recovered from his late physical troubles and has resumed his practice, which is very large and lucrative.

An elegant and most enjoyable trip on the River Queen this even by the Men's Club of St. Luke's Protestant Church. Music by the Monumental Orchestra.

The Misses Cronwell, of 1439 Pierce Place northwest, are spending their vacation out of the city.

The Manhattan Dancing Class holds forth during the warm season at the Madre's Park, Eckington, Mondays, Thursdays and Saturdays of each week. On Saturday evening, the 22d instant, a complimentary feast and reception will be given by the class, to which patrons and friends will be admitted without charge. In addition thereto refreshments will be served free.

Mrs. Thomas L. Jones and daughter are spending their vacation in the mountains of Virginia.

Miss Eva Watson, the youngest daughter of Mr. and Mrs. Thomas A. Watson, has left the city, to spend her vacation in Virginia.

The following named well-known persons are spending their vacation abroad: Rev. Oscar L. Mitchell, Vicar of St. Mary's Protestant Episcopal Chapel; Miss Susie Cook and her niece, Miss Flossie Cook; Dr. Mamie Williams and her sister, Miss Mattie Williams.

Mrs. Helen Cook, wife of Hon. John F. Cook, of Sixteenth street northwest, is confined to her residence, under the care of a physician.

Tickets for the twilight excursion this evening can be purchased at the River Queen's wharf, Seventh and Water streets southwest.

Don't forget to purchase your ticket for the Douglass Memorial Excursion to Washington Park.

Now is the time to purchase a ticket for the Douglass Memorial Excursion.

Mr. and Mrs. Grant Greenfield, who formerly occupied house No. 301 Eleventh street northeast, has purchased and moved to No. 307 Eleventh street northeast, Dr. Harris having purchased No. 301.

Attorney W. L. Pollard has taken a ten days' vacation.

Attorney T. L. Jones will leave in a few days.

Attorney M. T. Clinkscales is in Abbeville, S. C.

Attorneys Hughes and Gray will alternate between Virginia and Atlantic City.

Attorney Fontaine Peyton will go to Berkeley Springs.

Attorney Napoleon Marshall is keeping bachelor's hall.

Attorney J. F. Bundy is too busy to leave the city at present.

Attorney James Walker keeps too busily engaged to take a rest this month.

Attorney L. M. King has given up his bachelor headquarters by virtue of his recent marriage. The madame will go to New York in the near future, and will be joined by her husband.

Ex-Justice Hewlett will go to Boston, Mass., and Canada shortly.

Mr. and Mrs. L. R. Betz, of Jersey City, N. J., spent a few days in the city with Mr. and Mrs. Harry Goodrich. Mrs. Betz was formerly a Miss Goodrich, and is a sister to Mr. Goodrich. She was very prominent in society in this city prior to her marriage, about four years ago.

Mr. and Mrs. Betz were on their way to the country, where they will

spend a few weeks.

Miss Laura A. Robinson and Miss Hattie E. Drew, teachers in the public schools of the District of Columbia, are spending their vacation in the cities of New York and Boston, making a systematic study of places and objects of historic interest.

Mrs. Eliza Maxfield and daughter, Miss Gonia, will go to West Virginia next week.

Mr. Richard Venning will leave for the North in a few days.

Mr. Douglas P. Syphax, wife and children, have returned to the city after three weeks' vacation in New Jersey. Mr. Syphax and family were with their mother.

Mrs. Pierre and children will return to the city September 1.

Assistant United States Attorney James A. Cobb is away on a vacation.

Dr. James E. Sheppard, of Durham, N. C., passed through the city yesterday.

Attorney M. T. Clinkscales left the city last week for Abbeville, N. C., on professional business. He will deliver several addresses in Abbeville before his return.

Mr. Arthur S. Gray and Dr. Amanda S. Gray will leave the city shortly for the East.

Dr. Lofton and his young and beautiful bride have returned to the city after an extensive trip.

Mrs. Andrew Isbell is spending some time at Buckroe Beach, and her daughter, Mrs. Ethel Johnson, is spending the heated term at Norfolk, Virginia.

Miss Clara V. Jones, of Philadelphia, has returned to the city for a brief visit to her mother, Mrs. Rosa Warner, of 2235 Cleveland avenue northwest.

Dr. A. M. Curtis is paying week-end visits to his family at Arundel-on-the-Bay, Md., leaving on Fridays and returning Mondays.

Mr. G. W. Pitts, special clerk to the Secretary of the Treasury, is spending the heated term with his chieftain at Huntington, L. I.

Mr. William Pannell, formerly of the office of the Secretary of War, has resigned and will remain with Judge William Howard Taft until the latter enters the White House next March — and then some, in all probability.

Mr. Frank F. Johnson, of the Baltimore Afro-American Ledger, was in the city last week, doing some reportorial work for his paper.

Miss Arsine E. Jones, of New Haven, Conn., stenographer to Lawyer Thomas L. Jones, has been seriously ill this week at her home, 1348 Wallach Place northwest.

Mrs. Booker T. Washington addressed a large audience in Baltimore Wednesday night on "The Work of the Negro Woman." She will be in Huntington, L. I., until the meeting of the National Association of Colored Women in Brooklyn, August 25.

Editor M. M. Lewey, of the Florida Sentinel, Pensacola, Florida, is expected in town next week.

If you want to stop over in Baltimore during the Business League session, write at once to Dr. L. H. Fenderson, 1418 Druid Hill avenue, for accommodations.

Mrs. A. L. DeMond, a cousin of Architect W. Sidney Pittman, and who is a successful music teacher at Buxton, Iowa, having both white and colored pupils, has been invited to speak at the convention of the National Association of Colored Women at Brooklyn, N. Y., and will visit Washington while seeing the sights in the East.

Major C. W. Fillmore has been in New York, looking after important business matters connected with the Economy Fire Insurance Company. He was the guest of Counselor James L. Curtis.

Mr. Samuel T. Henry, of the De-

WORTH ADVERTISING FOR.

There are 5,499 Negroes employed here in Washington by the Government alone, and these 5,499 Negroes draw salaries aggregating \$3,044,404. These more than three millions of dollars are spent right here in Washington, but scattered among the hundreds of tradesmen. Is this amount of money worth bidding for? It certainly is, and not even the largest stores in this city would refuse to get the big end of it did they but realize how much money the Negroes are really spending.

Now The Bee is the only Negro publication in this city. It stands without a rival or competitor, and covers the field like a blanket. If a few of the merchants in this city will patronize the advertising columns of The Bee, presenting the attractive bargains they may have, these Negroes — these 5,499 Negroes who draw annually from the Government over three millions of dollars — will assume that by patronizing a publication edited and operated by one of their race that such firms desire and deserve their patronage. And such firms will receive the bulk of these over three millions of dollars received and spent by the Negroes of Washington.

What clothing stores, what furniture stores, what dry goods stores and what other lines of business will now make an effort to divert to themselves these over three millions of dollars spent by Washington Negroes by advertising in The Bee?

Place your advertising in The Bee and watch these 5,499 appreciative Negroes spend their over three millions of dollars with you.

Now is the time to advertise in The Bee, the newspaper that goes into every Negro home in Washington. Remember, merchants of Washington, it's what advertising pays you, not what it costs.

pot Quartermaster's Office, War Department, has been visiting his family, who are spending the summer at Delaware City, Del.

Mrs. Henry Lassiter, of 1215 Seventeenth street, is rusticating at Sunbury, N. C.

Mr. Charles H. Turner goes to California September 1 to take a course in the University of California, having won the John W. Mackay prize scholarship while a student at the Western Pennsylvania University at Pittsburg.

Mrs. W. H. Heard, wife of Bishop Heard, is expected in the city in a few days, en route from Atlanta, Ga., to Philadelphia. She will be the guest of Mrs. Bessie DeLapsley Cartier of 1346 Wallach Place northwest.

Mr. and Mrs. R. W. Thompson and Miss Arsine Elizabeth Jones, of New Haven, Conn., were the guests of Mr. Henry Lassiter for an early morning drive last Saturday through picturesque Rock Creek Park.

A delightful reception was given at Alexandria, Va., last Friday evening by Mr. and Mrs. F. H. M. Murray, in honor of Mrs. Charles H. Stewart, of Indianapolis, Ind., who is spending the month as their guest. Many representative society people from Washington were in attendance and the occasion was a highly enjoyable one.

Mr. R. W. Thompson, the national correspondent, is to "cover" the meeting of the National Negro Business League at Baltimore, and the session of the National Medical Association at New York for the Negro newspapers of the country.

HOT BALL GAME.

Everybody in Washington Worked Up Over the Ball Game to be Played.

The baseball game to be played soon between two nines composed of prominent colored men in official and professional life, for the benefit of the Colored Social Settlement, has been the talk of the town the past week. Everybody is talking about it — men, women, and children — and the consensus of opinion is that the fun this game will provoke will more than offset the disappointment occasioned by Williams and Walker's failure to show in Washington this season. Already the drug stores of Gray, Davis, Napper and Cordoza have ordered a big consignment of liniment and bandages, in anticipation of the demand for these things after the game, and all the masseurs in the city will be out in force, ready to apply their art to the stiff joints of old charley-horse players of a by-gone age, like Dr. Garner, Dr. Curtis, Calvin Chase, John Dancy, Auditor Tyler, Register Vernon et al.

To see Chase winding up to send in a spit-ball inshoot, and to see Judge Terrell trying to render a legal opinion on his muff of an easy throw to first base, will provoke roars of laughter. And to see Bob Pelham trying to imitate Ty Cobb at slugging (at the ball) would amuse even the inmates of St. Elizabeth. And to see Auditor Tyler trying to hold one of Garry Booker's swift, wide outcurves will be better than a performance of "Bandanaman."

Everybody is cautioned to bring their dinners, because there is no telling how long the game may last. It is said Register Vernon has already been practicing out in Kansas for the game, and that Dr. Curtis

DADE'S BUFFET.

One of the best-appointed buffets in this city is at 1216 Pennsylvania avenue northwest, owned by Mr. Dade. The entire place has been beautifully remodeled and rearranged in every respect. Not only is there a fine billiard parlor, but a beautifully arranged dining room. This is the place formerly occupied by Mr. Richard Moore. If you want a first-class meal, don't fail to visit this place.

SALES AND DABNEY, FUNERAL DIRECTRESSES
—AND—
PRACTICAL EMBLAMERS.
SUCCESSORS TO
STEWART CAMPBELL, CARRIE SALES
—AND—
RUTH DABNEY

First class service guaranteed at reasonable prices.
Carriages furnished for Balls, Parties and Receptions.
Phone, Main 4231.

DADE'S BUFFET.

Choice Wines, Liquors and Cigars
Polite Attention
Ladies' and Gents' Dining Room
Meals Served at All Hours
Pool Room Attached
MOSES DADE, Proprietor,
1216 Pennsylvania Avenue,
Washington, D. C.

goes over to Arundel every Friday in order to practice unseen, and that Rev. Garner is getting in shape by throwing some hot ones at his congregation. It's going to be a corker. Watch for the date. Every spare bed at Freedmen's Hospital has been reserved for the knocked-out players, and every ward at St. Elizabeth has been reserved for those of the audience that are driven insane by excessive laughter over the way the players perform.

Get the hook, and go see that game Mr. and Mrs. William H. Conn will spend the month of August in Atlantic City.

Two hours pleasant sail on the Potomac, and two hours at the Washington Park on the 15th inst. Home not later than eleven o'clock.

The Masonic Congress convened here in Washington last Thursday. Ill. John G. Jones, Thirty-third Degree, Valley of Ill., presided. Many illustrious brethren were present. After the deliberations the members adjourned to meet the Grand Consistory of the Thirty-second Degree at Staunton, Va.

Rt. Rev. Bishop Potter, of the Protestant Episcopal Diocese, New York, is dead.

The United States this year expended \$1,008,804,894, or \$88,000,000 in excess of the budget of last year. The Army and Navy Union split was settled last week by the restoring of the three garrisons.

Monsignor John H. Fox, Vicar General of the Catholic Diocese of Trenton, N. J., favors the whipping posts of Delaware, and wishes that New Jersey would follow suit.

One hundred and fifteen new lawyers were admitted to the District of Columbia Bar last week.

READ THE BEE.

EXCURSIONS

St. Luke's P. E. Church

The Men's Club of St. Luke's Parish announces a twilight excursion on Saturday, August 15th, 1908.

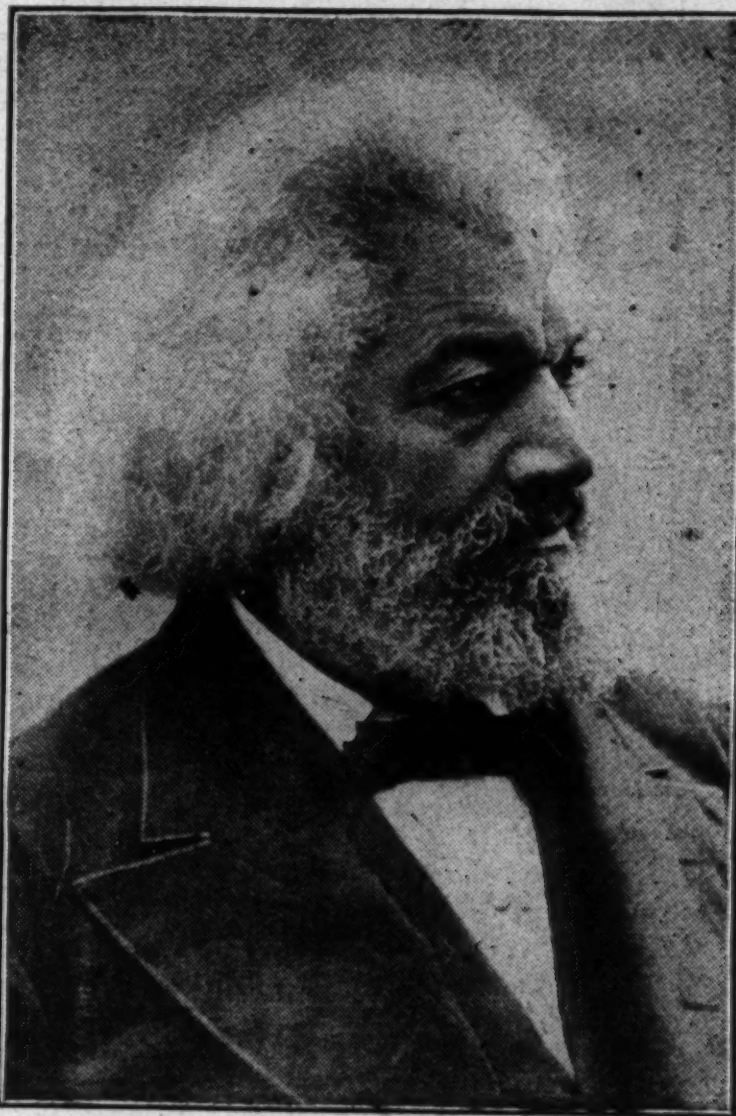
The steamer River Queen will leave her wharf at 5:30 o'clock p.m., sailing two hours upon the Potomac; returning, will land at Washington Park, the Coney Island of the Potomac, remaining two hours, and reaching the city not later than eleven o'clock. The Club guarantees a most enjoyable time to all who may avail themselves of this evening's outing.

Music by Professor Hamilton.

Tickets: Adults, 35 cents; children under 14 years of age, 20 cts. Proceeds for the benefit of the church.

Let all help in this great patriotic effort.

The Frederick Douglass - Memorial -



LISTEN!

By arrangement of friends of this movement, and through the generosity of Mr. Lewis Jefferson, General Manager of the Independent Steamboat and Barge Company, A great outing for all Washington has been planned for the entire day of Monday, August 24, 1908, at the new Washington Park, on the Potomac. The largest and best park of its kind in the entire country maintained for people of all races.

A grand programme, to begin promptly at 6 o'clock p.m. Music in abundance. Dr. Booker T. Washington, of Tuskegee Institute, Ala., orator of the day. Other speakers: Assistant Superintendent R. C. Bruce, representing the schools; Miss E. A. Chase, the kindergarten; Rev. W. M. Norman, the Baptist Church; Rev. J. H. Welch the A. M. E. Church; Rev. F. J. Grimke, the Presbyterian Church; Rev. S. R. Brown, the Congregational Church; Rev. T. J. Brown, the Episcopal Church; Hon. J. C. Dancy, the A. M. E. Zion Church; Attorney T. L. Jones, the attorneys of the city; Dr. W. R. Wilder, the physicians; Editor W. Calvin Chase, the press; Undertaker J. H. Dabney, Negro business interests; Chief W. R. Griffin the True Reformers; Judge Robert H. Terrell, master of ceremonies.

Some of the leading attractions of Washington Park: Penny Arcade, Five and Ten-cent Theater, Scenic Railway, Lunch Counter, Shooting Gallery, Cafe, Carroussel, Dancing Pavilion, and other amusements in the midst of forty acres of shaded trees bordering on the cool banks of the Potomac River.

Fare: For the round trip, 25 cents.

TICKETS ON SALE HERE.

For additional tickets or other information call on the committee in charge:

W. Sidney Pittman,
Lewis Jefferson, 494 Louisiana Avenue, N. W.
Seventh Street Whf.

NEW PHOTOGRAPHIC STUDIO.

The new photographic studio of Warren & Turner has just opened. It is an up-to-date studio and one that commends itself by the superior class of work it turns out.

Life-size portraits in oil, pastel and water colors.

WARREN & TURNER, 248 Ninth Street Northwest.

ESTABLISHED 1866.

BURNSTINE LOAN OFFICE
GOLD AND SILVER WATCHES, DIAMONDS, JEWELRY, GUNS, MECHANICAL TOOLS, LADIES' AND GENTS' WEARING APPAREL.
OLD GOLD AND SILVER BOUGHT.
UNREDEEMED PLEDGES FOR SALE.
361 Pennsylvania Ave. N. W.

Why pay 10 percent when you can get it for 3 percent?
H. K. FULTON'S LOAN OFFICE,

No. 314 Ninth Street N. W.
Loans made on Watches, Diamonds, Jewelry, Silverware, Etc.
If you want to buy a good watch, diamond ring, or jewelry of any kind, look at our stock first. You can save money.

EDUCATIONAL

HOWARD UNIVERSITY

School of Medicine

18 67. Rev. W. P. Thirkield, L.L.D., 1908
PRESIDENT

Robert Reyburn, M.D., Dean. W. C. McNeill, M.D., Secretary.

The Forty-first Annual Session will begin October 1, 1908, and continue eight months.

Four Years' Graded Course in Medicine.

Three Years' Graded Course in Dental Surgery.

Three Years' Graded Course in Pharmacy.

An optional Five-Year Course in Medicine is offered.

Full corps of instructors. Well equipped laboratories.

The New Freedmen's Hospital, which adjoins the Medical College, just completed at a cost of \$500,000, offers unexcelled clinical facilities.

The Third Session of the Post-Graduate School and Polyclinic will begin May 9, 1909, and continue six weeks for Medical Course and four weeks for Dental Course.

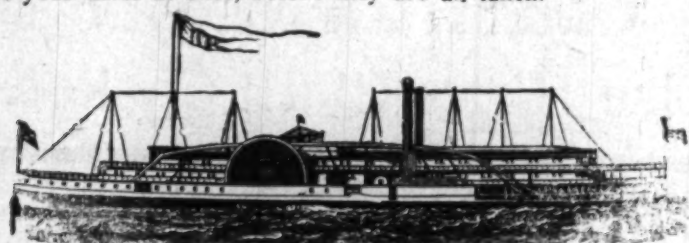
For further information or catalogue, write W. C. McNeill, M.D., Secretary, 539 Florida avenue, Washington, D. C.

EXCURSION SEASON For 1908

Steamer River Queen to Washington Park.
Steamer Jane Mosley to Norfolk, Baltimore, and Landings down the Potomac River.

Books now open for charters on the River Queen and Jane Mosley.

Secure your dates at once, before they are all taken.



WASHINGTON PARK.

This beautiful park has a collection of attractions never before offered to the Washington public. It is located about ten miles from Washington on the Potomac River. The Scenic Railway, with its electric power plant for 7,000 lights — a Figure 8. The Carousel, double-decker, with music attachments. A 5- and 10-cent Theatre. A Penny Arcade, Moving Pictures, Shooting Gallery. A Dairy Lunch Depot and Buffet. Dancing Pavilion. Pool and Billiard Hall, and forty acres of Shady Woods and Dells.

The River Queen makes daily trips to Washington Park at 10 a.m., 12 m., and 2, 4, 6, and 8 p.m.

For particulars address Lewis Jefferson, General Manager, Seventh and N Streets Wharf.

During July and August we close at 5 p.m.; Saturdays, 1 p.m.
Credit for all Washington.

Take Advantage of The Special Values

We are now offering in all departments before placing our fall orders. There are lots of desirable pieces of Furniture that we have greatly reduced in price because we cannot duplicate the patterns. Many odd pieces we are clearing out to reduce stock, and strictly summer goods we are naturally anxious to dispose of. This means that you can find many rich bargains, and as we are always ready to sell you on

CREDIT

there's no reason why you should not profit by them. We invite you to open an account and arrange the terms to suit yourself. You don't have to sign any notes or give security, and we make no inquiries about you from your employers or acquaintances. All transactions are kept strictly private, and the bills are payable at the store.

PETER G. GOGAN
817-819-821-823 7TH ST.

NOTICE.

To give everybody an opportunity to try Ford's Hair Pomade, and owing to occasional requests for a smaller size, we have decided to put up a 25c size in addition to our regular 50c size, either size mailed postpaid on receipt of price. Address The Ozonized Ox Marrow Co., 133 E. Kinzie Street, Chicago, Ill. For further particulars see advertisement elsewhere in this paper.

FOR RENT

In a private family a pleasant room furnished or unfurnished. Gentlemen preferred.
1837 4th St., N. W.

LEGAL NOTICES.

W. C. MARTIN, ATTORNEY.
Supreme Court of the District of Columbia.

Holding Probate Court.
No. 15353. Administration Docket.
Estate of Emily Haines, alias Haynes, Deceased.

Application having been made herein for probate of the last will and testament of said deceased, and for letters of administration, with a copy of the will thereto annexed, on said estate, by Martha Gant, it is ordered this 16th day of July, A.D. 1908, that Henry Jackson, Robert Jackson and James Jackson, and all others concerned, appear in said Court on Tuesday, the 18th day of August, A.D. 1908, to show cause why such application should not be granted. Let notice hereof be published in the "Washington Law Reporter" and "The Washington Bee" once in each of three successive weeks before the return day herein mentioned — the first publication to be not less than 30 days before said return day.

Wright, Justice.
Attest: James Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.

JAMES F. BUNDY, ATTORNEY.
Supreme Court of the District of Columbia.

Holding Probate Court.
No. 15363. Administration Docket 38.
Estate of Susan Reed, Deceased.

Application having been made herein for probate of the last will and testament of said deceased, and for letters of administration (with the said will annexed) on said estate, to issue to Walker J. Robinson by Georgia Bland Braxton (a niece of said deceased), it is ordered this third day of August, A.D. 1908, that Rebecca Burr and Lucy Harding and all others concerned, appear in said Court on Friday, the 11th day of September, A.D. 1908, at 10 o'clock a.m., to show cause why such application should not be granted. Let notice hereof be published in the "Washington Law Reporter" and the "Washington Bee" once in each of three successive weeks before the return day herein mentioned — the first publication to be not less than thirty days before said return day.

Job Barnard, Justice.
Attest: James Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.
James F. Bundy, Attorney.

THOMAS WALKER, ATTORNEY.
Supreme Court of the District of Columbia.

Holding Probate Court.
No. 15253. Administration.

This is to give notice: That the subscriber, of the District of Columbia, has obtained from the Probate Court of the District of Columbia, letters of administration on the estate of George Grice, late of the District of Columbia, deceased. All persons having claims against the deceased are hereby warned to exhibit the same, with the vouchers thereof, legally authenticated, to the subscriber, on or before the 6th day of August, A. D. 1909; otherwise they may by law be excluded from all benefit of said estate.

Given under my hand this 6th day of August, 1908.

Thomas Walker,
506 Fifth Street Northwest.

Attest: James Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.
Thomas Walker, Attorney.

SUMMER CLARETS

Old Zinfandel, Santa Rosa
Asti Claret, Ives Va. Claret,
Famed for purity and quality
\$3 per doz. 75c. per 3 qts.

CHRISTIAN XANDER'S

Quality House 909 7th St. Phone 1724

THOMAS J. CALLOWAY,
Attorney at Law.
494 Louisiana Avenue,
Washington, D. C.

General Practice. Phone M 2404.
Prompt and Careful Attention to All Matters.
TRY HIM.

Phone, Main 2524.
ROBERT ALLEN,
BUFFET AND FAMILY
LIQUOR STORE
1917 14th St. N. W.
Purchase your ice from the Columbia Ice Company wagons. It is the best.

KINK-INE

A Beautiful Hair Dressing and Tonic for the Hair!

Read what Madam Robinson, the Famous Black Patti, Queen of the Opera, says of Kink-ine

PROF. ROBERTS, New York City, Dear Sir:
I have used your Kink-ine for the past year and my hair is growing very fast. I find it the most delightful hair dressing and tonic I have ever used, altogether different from the many cheap pomades and vases on the market. It makes my hair so beautiful, soft, silky, and has entirely removed all dandruff and stopped it from falling out and breaking off. And enables me to do it up in any of the many styles that I use on the stage. It does all you claim for it, and I would not be without it. Yours sincerely, MRS. ROBINSON.
Kink-ine Hair Dressing is a delightful perfumed tonic prepared largely for the use of colored people; is guaranteed to be absolutely safe and harmless. It makes harsh, stubborn, kinky, curly hair soft, silky and glossy, enables you to comb it with ease and to dress it in any style that you may wish.

KINK-INE HAIR DRESSING by supplying the needed oils directly to the roots of the hair tones up and nourishes the scalp, increasing the growth and giving new life and vigor to the hair.

KINK-INE HAIR DRESSING is for sale at all druggists for 35c per bottle. If your druggist does not keep it have him order it for you; he can get it. If not, send me 50c, and I will send same to you, prepaid.

FREE OFFER

SPECIAL OFFER.—To prove the quality and superiority of our goods over all others, we will sell one full-size bottle of Kink-ine, price 35 cents, one cake of Kink-ine Soap, the best shampoo and Toilet Soap in the world, price 25 cents, both for only 50 cents, or six bottles and six cakes of soap for \$3.00. Special offer good only at the following stores:

Henry Evans, 928 F street north-west.
F. A. Tschiffeley, 485 Pennsylvania avenue northwest.
William H. Davis, 2001 Eleventh street northwest.
R. Balingier, proprietor, 348 W. Fourteenth street, New York City.

\$1 Cash \$1 a Month STOP PAYING RENT

—AND—
OWN YOUR OWN HOME.
BEAUTIFUL
EAST DUPONT HEIGHTS,
WHERE YOU CAN VOTE.

Three hundred feet elevation. Healthy spring water, celebrated for its purity. The finest opportunity ever offered the Washington public for a home or make an investment. No taxes. No interest. No landlord. No permits. No building restrictions. No malaria. No mosquitos. Be independent; raise your own poultry, pork and garden products.

LOTS FROM \$11 TO \$51.

One Dollar Cash and One Dollar Per Month.

It is proposed by the incorporators of the Washington and Maryland Electric Railway Company, chartered by the Maryland Legislature, Session 1908, to run their road through this property.

Located near Suitland Park, east of Greater Washington, twice the distance from United States Capitol Building as Dupont Circle, where lots command from \$10,000 to \$108,000. Beautiful shade and level land.

Take green cars on Pennsylvania Avenue, marked F and G, going East, and transfer to Twining City, where free automobiles will take you to East Dupont Heights, Sundays. Agent on the grounds on Sundays from 9 a.m. to 4 p.m. For weekly engagements and further particulars apply to the

DUPONT HEIGHTS COMPANY,
Room 6, 512 F Street Northwest, Washington, D. C.

BABEK

The Old Reliable Remedy.

For twenty-five long years—a quarter of a century—there has never been a remedy equal to Elixir Babek for Malaria and such malarial diseases. Thousands have used it with most gratifying results. Malaria is prevalent now. Do not wait for it to take hold of you. Begin the use of Babek now. 50c Bottles. Your druggist will tell you that Babek is the best thing he sells

For MALARIA, CHILLS and FEVER

If you are unable to secure Babek at the Drug or General Stores in your vicinity write to Kloczewski & Co., Chemists, 500 Ninth Street, Washington, D. C.

CITY HALL LUNCH ROOM.
Open daily from 9 a.m. to 4 p.m.
This is a first-class lunch room. Everything to appease your appetite.

Commodious dining rooms for the public and the Bar Association. Hot and cold lunches quickly served.
CITY HALL LUNCH ROOM,
Mrs. Altoper, Proprietress.

FOR SALE

1622 11th St., N. W.
Two-Story, Bay Window, Pressed Brick, Nine Rooms, Two Stairways, Two Bathrooms, Modern and Up to Date. Small cash payment; rest, like rent
FOUNTAIN PEYTON,
494 Louisiana Ave., N. W.

REPAIRING AND ALTERING THE CLOTHES CLEANING SHOP

612 D Street Northwest,
J. S. Just, Prop.
J. C. Colvin, Mgr.

Straighten Your Hair

Dear Sirs:—I have used only one bottle of Ford's Hair Pomade and now I would not be without it. It makes my hair soft and straight and easy to comb, and also starts a new growth.

Ford's Hair Pomade

Formerly known as Ozonized Ox Marrow. Fifty years of success has proved its merit. Its use makes the hair straight, glossy, soft and pliable, so you can comb it and arrange it in any style you wish consistent with its length. Removes and prevents dandruff, invigorates the scalp, stops the hair from falling out, breaking off and gives it new life and vigor. Absolutely harmless—used with splendid results even on the youngest children. Delicately perfumed, its use is a pleasure, as ladies of refinement everywhere declare. Ford's Hair Pomade has imitators. Do not buy anything else alleged to be "just as good." If you want the best results, buy the best. Ford's—It will pay you. Look for this name on every package.

If your druggist will not supply you with the genuine send us, express or postal money order, 50 cents for regular size or 25 cents for small size bottle and give us your druggist's name and address. We will forward bottle prepaid to any point in U. S. A. by return mail on receipt of price. Address: The Ozonized Ox Marrow Co., 32 East Kenzie St., Chicago, Ill. FORD'S HAIR POMADE is made only in Chicago by the above firm. Agents Wanted Everywhere.

FOR RENT — FURNISHED ROOMS.

NICELY FURNISHED ROOMS.
Nicely furnished rooms for gentlemen: bath and all modern improvements. Also very desirable light office at 1742 Fourteenth street north-west.

A. H. Underdown.

FOR RENT.

Three-room flat, large back yard, 412 V street northwest: \$9.

FOR RENT.

Two large clean rooms, with privilege of bath and kitchen; 3220 Sherman avenue northwest.

Apply to Thomas Walker, 506 Fifth Street Northwest.

One beautiful brick cottage, 8 rooms, cellar, attic, front and back porch, lot 90 by 323 feet, East avenue, Burnsville, D. C.; near car line; \$17.50.

Thomas Walker, Attorney, 506 Fifth street n.w.

FOR RENT.

Three flats; four rooms; bath and range in each; on Irving street near Howard University.

Thomas Walker, 506 Fifth Street Northwest.